

Pizza

More than 225 Recipes for Delicious
Homemade Pizza

The Ultimate Pizza Manual

Jo Frank



Pizza

Notice of Rights

All rights reserved. No part of this book may be reproduced or transmitted in any form by any means, electronic, mechanical, photocopying, recording, or otherwise, without the prior written permission of the publisher.

Notice of Liability

The information in this book is distributed on an “As Is” basis without warranty. While every precaution has been taken in the preparation of the book, neither the author nor the publisher shall have any liability to any person or entity with respect to any loss or damage caused or alleged to be caused directly or indirectly by the instructions contained in this book or by the products described in it.

Trademarks

Many of the designations used by manufacturers and sellers to distinguish their products are claimed as trademarks. Where those designations appear in this book, and the publisher was aware of a trademark claim, the designations appear as requested by the owner of the trademark. All other product names and services identified throughout this book are used in editorial fashion only and for the benefit of such companies with no intention of infringement of the trademark. No such use, or the use of any trade name, is intended to convey endorsement or other affiliation with this book.

Pizza (pronounced /' pi: tsə/ (listen) or English pronunciation: /' pi: dzə/; Italian: [' pit.tsa]) is a world-popular dish of Neapolitan origin, made with an oven-baked, flat, generally round bread that is often covered with tomatoes or a tomato-based sauce and cheese. Other toppings are added according to region, culture, or personal preference.

Originating in Neapolitan cuisine, the dish has become popular in many different parts of the world. A shop or restaurant that primarily makes and sells pizzas is called a "pizzeria". The phrases "pizza parlor", "pizza place" and "pizza shop" are used in the United States. The term pizza pie is dialectal, and pie is used for simplicity in some contexts, such as among pizzeria staff.

History

The Ancient Greeks covered their bread with oils, herbs, and cheese. The Romans developed placenta, a sheet of flour topped with cheese and honey and flavored with bay leaves. Modern pizza originated in Italy as the Neapolitan pie with tomato. In 1889 cheese was added.[1]

King Ferdinand I (1751–1825) is said to have disguised himself as a commoner and, in clandestine fashion, visited a poor neighborhood in Naples. One story has it that he wanted to sink his teeth into a food that the queen had banned

Base and baking methods

The bottom base of the pizza (called the "crust" in the United States and Canada) may vary widely according to style—thin as in hand-tossed pizza or Roman pizza, or thick as in pan pizza or Chicago-style pizza. It is traditionally plain, but may also be seasoned with butter, garlic, or herbs, or stuffed with cheese.

In restaurants, pizza can be baked in an oven with stone bricks above the heat source, an electric deck oven, a conveyor belt oven or, in the case of more expensive restaurants, a wood- or coal-fired brick oven. On deck ovens, the pizza can be slid into the oven on a long paddle called a peel and baked directly on the hot bricks or baked on a screen (a round metal grate, typically aluminum). When making pizza at home, it can be baked on a pizza stone in a regular oven to imitate the effect of a brick oven. Another option is grilled pizza, in which the crust is baked directly on a barbecue grill. Greek pizza, like Chicago-style pizza, is baked in a pan rather than directly on the bricks of the pizza oven.

Pizza types

Neapolitan pizza (pizza napoletana): Authentic Neapolitan pizzas are made with local ingredients like San Marzano tomatoes, which grow on the volcanic plains to the south of Mount Vesuvius, and Mozzarella di Bufala Campana, made with the milk from water buffalo raised in the marshlands of Campania and Lazio in a semi-wild state (this mozzarella is protected with its own European protected designation of origin).[3] According to the rules proposed by the Associazione Verace

Pizza Napoletana [4], the genuine Neapolitan pizza dough consists of Italian wheat flour (type 0 or 00, or a mixture of both), natural Neapolitan yeast or brewer's yeast, salt and water. For proper results, strong flour with high protein content (as used

for bread-making rather than cakes) must be used. The dough must be kneaded by hand or with a low-speed mixer. After the rising process, the dough must be formed by hand without the help of a rolling pin or other machine, and may be no more than 3 mm ($\frac{1}{8}$ in) thick. The pizza must be baked for 60–90 seconds in a 485 °C (905 °F) stone oven with an oak-wood fire.[5]

When cooked, it should be crispy, tender and fragrant. Neapolitan pizza has been given the status of a "guaranteed traditional specialty" in Italy. This allows only three official variants: pizza marinara, which is made with tomato, garlic, oregano and extra virgin olive oil (although most Neapolitan pizzerias also add basil to the marinara), pizza Margherita, made with tomato, sliced mozzarella, basil and extra-virgin olive oil, and pizza Margherita extra made with tomato, mozzarella from Campania in fillets, basil and extra virgin olive oil.

Lazio style: Pizza in Lazio (Rome), as well as in many other parts of Italy, is available in two different styles: (1) Take-away shops sell pizza rustica or pizza al taglio. This pizza is cooked in long, rectangular baking pans and relatively thick (1–2 cm). The crust is similar to that of an English muffin, and the pizza is often cooked in an electric oven. It is usually cut with scissors or a knife and sold by weight. (2) In pizza restaurants (pizzerias), pizza is served in a dish in its traditional round shape. It has a thin, crisp base quite different from the thicker and softer Neapolitan style base. It is usually cooked in a wood-fired oven, giving the pizza its unique flavor and texture. In Rome, a pizza napoletana is topped with tomato, mozzarella, anchovies and oil (thus, what in Naples is called pizza romana, in Rome is called pizza napoletana).

Types of Lazio-style pizza include:

- Pizza romana (in Naples): tomato, mozzarella, anchovies, oregano, oil;
- Pizza viennese: tomato, mozzarella, German sausage, oregano, oil;
- Pizza capricciosa ("capricious pizza"): mozzarella, tomato, mushrooms, artichokes, cooked ham, olives, oil (in

Rome, prosciutto raw ham is used and half a hard-boiled egg is added);

- Pizza quattro stagioni ("four seasons pizza"): same ingredients for the capricciosa, but ingredients not mixed;
- Pizza quattro formaggi ("four cheese pizza"): tomatoes, mozzarella, stracchino, fontina, gorgonzola (sometimes ricotta can be swapped for one of the last three);

- Sicilian-style pizza has its toppings baked directly into the crust. An authentic recipe uses neither cheese nor anchovies. ("Sicilian" pizza in the United States is typically a different variety of product, made with a thick crust characterized by a rectangular shape and topped with tomato sauce, cheese and optional toppings. Pizza Hut's "Sicilian Pizza", introduced in 1994, is not an authentic example of the style as only garlic, basil, and oregano are mixed into the crust);
- White pizza (pizza bianca) omits the tomato sauce, often substituting pesto or dairy products such as sour cream.

Most commonly, especially on the East coast of the United States, the toppings consist only of mozzarella and ricotta cheese drizzled with olive oil and spices like fresh basil and garlic. In Rome, the term pizza bianca refers to a type of bread topped with olive oil, salt and, occasionally, rosemary sprigs. It is also a Roman style to bottom the white pizza with figs, the result being known as pizza e fichi (pizza with figs);

- Ripieno or calzone is a turnover-style pizza filled with several ingredients, such as ricotta, salami and mozzarella, and folded over to form a half circle before being baked. In Italian calzone literally means "large sock", while the word ripieno actually means just "filling" and does not by itself imply a form of pizza.

Non-Italian types of pizza

In the 20th century pizza has become an international food with widely varying toppings. These pizzas consist of the same basic design but include an exceptionally diverse choice of ingredients.

Pizza in Australia

The usual Italian varieties are available, but there is also the Australian, or australiana, which has the usual tomato sauce base and mozzarella cheese with bacon and egg (seen as quintessentially Australian breakfast fare). Prawns are also sometimes used on this style of pizza.

In the 1980s Australian pizza shops and restaurants began selling gourmet pizzas, pizzas with upmarket ingredients such as salmon, dill, bocconcini, tiger prawns, and such unconventional toppings as kangaroo, emu and crocodile. Wood-fired pizzas, cooked in a ceramic oven heated by wood fuel, are also popular.

Pizza in Brazil

Pizza was brought by Italian immigrants to that country. São Paulo, calling itself "The Pizza Capital of the World", has 6000 pizza establishments and 1.4 million pizzas are consumed daily.[6] It is said that the first Brazilian pizzas were baked in the Brás district of São Paulo in the early part of the 20th century. Until the 1950s, they were only found in the Italian communities. Since then, pizza became increasingly popular among the rest of the population. The most traditional pizzerias are still found in the Italian neighborhoods, such as Bexiga and Bela Vista. Typically, pizzas follow the Neapolitan variety, rather than the Roman one, being thicker and more doughy and oftentimes lacking tomato sauce.

Pizza in India

Pizza is an emerging fast food in Indian urban areas. With the arrival of branded pizza, it has reached to many cities. Pizza outlets serve pizzas with several Indian based toppings like Tandoori Chicken and Paneer. Indian pizzas are generally made more spicy as compared to their western counterparts, to suit Indian taste. Along with Indian variations, more conventional pizzas are also eaten.

Pizza in Pakistan

Pizza was introduced in Pakistan in 1993. A Mr. Manzar Riaz from Lahore is credited with introducing it to Pakistan when he opened up the country's first pizza outlet. Pizza Hut opened its outlets in Pakistan in 1993 which was three years before India had its first Pizza Hut outlet in 1996. Unlike in India where the pizza has become widely popular, the pizza in Pakistan is only popular and well known only in the liberal provinces of Punjab, Sindh and Kashmir. The pizza is still virtually unknown in the conservative provinces of North-West Frontier Province and Baluchistan.[7]

As of 2009, Pizza sales in Pakistan generate over \$2 billion annually, which is the second largest pizza sales revenue after the US. Pakistan has the world's largest Pizza Hut store in Karachi with a seating capacity of over 5,000 people.

United States styles and specialties

Due to the wide influence of Italian and Greek immigrants in American culture, the US has developed regional forms of pizza, some bearing only a casual resemblance to the Italian original. Both thick and thin crust are popular.

Frozen and ready-to-bake pizzas

Pizza is available frozen. Food technologists have developed ways to overcome challenges such as preventing the sauce from combining with the dough and producing a crust that can be frozen and reheated without becoming rigid. Modified corn starch is commonly used as a moisture barrier between the sauce and crust. Traditionally the dough is pre-baked and other ingredients are also sometimes precooked. There are frozen pizzas with raw ingredients and self-rising crusts. A form of uncooked pizza is available from take and bake pizzerias. This pizza is created fresh using raw ingredients, then sold to customers to bake in their own ovens and microwaves.

Similar dishes

- "Farinata" or "cecina".^[8] A Ligurian (farinata) and Tuscan (cecina) regional dish made from chickpea flour, water, salt and olive oil. Also called Socca in the Provence region of France. Often baked in a brick oven, and typically weighed and sold by the slice.
- The Alsatian Tarte flambée (German: Flammkuchen) is a thin disc of dough covered in crème fraîche, onions, and bacon.
- The Anatolian Lahmacun (Arabic: lah m bi'ajīn; Armenian: lahmajoun; also Armenian pizza or Turkish pizza) is a meat-topped dough round. The bread is very thin; the layer of meat often includes chopped vegetables.
- The Levantine Manakish (Arabic: ma'ujnāt) and Sfiha (Arabic: lah m bi'ajīn; also Arab pizza) are dishes similar to pizza.
- The Provençal Pissaladière is similar to an Italian pizza, with a slightly thicker crust and a topping of cooked onions, anchovies, and olives.
- Calzone and stromboli are similar dishes (calzone is traditionally half-moon-shaped, while a stromboli is tube-shaped) that are often made of pizza dough rolled or folded around a filling.
- Garlic fingers is an Atlantic Canadian dish, similar to a pizza in shape and size, and made with similar dough. It is garnished with melted butter, garlic, cheese, and sometimes bacon.
- Pizza is used as a general word for a baked savory; the Campanian pizza rustica and the Italian American pizzagiena (Easter pie) are examples of this more general sense.

Italian and European law

In Italy there is a bill before Parliament to safeguard the traditional Italian pizza,[9] specifying permissible ingredients and methods of processing[10] (e.g., excluding frozen pizzas). Only pizzas which followed these guidelines could be called "traditional Italian pizzas", at least in Italy.

On 9 December 2009 the European Union, upon Italian request, has granted Traditional Speciality Guaranteed (TSG) safeguard to traditional Neapolitan pizza, in particular to "Margherita" and "marinara".[11] The European Union enacted a protected designation of origin system in the 1990s.

Health issues

Pizza can be high in salt and fat. There are concerns about negative health effects.[12] Pizza Hut has come under criticism for the high salt content of some of their meals which were found to contain more than twice the daily recommended amount of salt for an adult.[13]

European nutrition research on the eating habits of people with cancer of the mouth, oesophagus, throat or colon showed those who ate pizza at least once a week had less chance of developing cancer, they found. Dr Silvano Gallus, of the Mario Negri Institute for Pharmaceutical Research in Milan,[14] who led the research said: "We knew that tomato sauce could offer protection against certain tumors, but we did not expect pizza as a complete meal also to offer such protective powers." Nicola O'Connor, of Cancer Research UK, told BBC News Online: "This study is interesting and the results should probably be looked at in the context of what we already know about the Mediterranean diet and its association with a lower risk of certain types of cancer.

"The secret is probably lycopene, an antioxidant chemical in tomatoes, which is thought to offer some protection against cancer, and which gives the fruit its red color.

"But before people start dialing the local pizza takeaway, they should consider that some pizzas can be high in saturated fat, salt and calories". In contrast to the classic Italian pizza used in the research, most UK pizza takeaway varieties are often loaded with high fat cheeses and fatty meats and yeast, a high intake of which can contribute to obesity, itself a risk factor for cancer. "Our advice is to enjoy selected Italian pizza (i.e., healthy pizza) in moderation as part of a balanced diet that includes plenty of vegetables and fruit."

Italian Carlo La Vecchia, a Milan-based epidemiologist said Italian pizza lovers should not see the research as a license to indulge their fondness for pizza food. "There is nothing to indicate that pizza is the only thing responsible for these results." He continued: "Pizza could simply be indicative of a lifestyle and food habits, in other words the Italian version of a Mediterranean diet." A Mediterranean

diet is rich in olive oil, fiber, vegetables, fruit, flour and freshly cooked food - including traditional Italian healthy pizza.

Records

- The largest pizza was at the Norwood Pick 'n Pay hypermarket in Johannesburg, South Africa. According to the Guinness Book of Records the pizza was 37.4 meters in diameter and was made using 500 kg of flour, 800 kg of cheese and 900 kg of tomato puree. This was accomplished on December 8, 1990.[15]
- The most expensive pizza was made by the restaurateur Domenico Crolla, which included toppings such as sunblush-tomato sauce, Scottish smoked salmon, medallions of venison, edible gold, lobster marinated in the finest cognac and champagne-soaked caviar. The pizza was sold at auction for charity for £2,150.[16]

References

[1] "American Pie"

(http://www.americanheritage.com/articles/magazine/ah/2006/2/2006_2_30.shtml). American Heritage. April/May

2006. . Retrieved 2009-07-04. "Cheese, the crowning ingredient, was not added until 1889, when the Royal Palace commissioned the Neapolitan pizzaiolo Raffaele Esposito to create a pizza in honor of the visiting Queen Margherita. Of the three contenders he created, the Queen strongly preferred a pie swathed in the colors of the Italian flag: red (tomato), green (basil), and white (mozzarella)."

[2] A Penchant for Pizza (http://www.watchtower.org/e/200901e/article_01.htm)

[3] "Selezione geografica"

(http://europa.eu.int/comm/agriculture/qual/it/147_it.htm). Europa.eu.int. 2009-02-23. . Retrieved 2009-04-02. [4]

http://www.verapizzanapoletana.org/vpn/vpn_frames-index.htm

[5] "Vera Pizza Napoletana Specification | Verace Pizza Napoletana"

(http://www.fornobravo.com/vera_pizza_napoletana/VPN_spec.html).

Fornobravo.com. 2004-05-24. . Retrieved 2009-04-02.

[6] "Capital da pizza, sabores para todos / 2007-07-10 00:18:29 - 163164531 / Gazeta Mercantil" (<http://indexet.gazetamercantil.com.br/>

<arquivo/2007/07/10/330/Capital-da-pizza,-sabores-para-todos.html>).

Indexet.gazetamercantil.com.br. . Retrieved 2009-04-02. [7]

<http://www.allbusiness.com/food-beverage/restaurants-food-service-restaurants-fast/8006760-1.html>

[8] "Brick Oven Cecina"

(http://fornobravo.com/brick_oven_cooking/brick_oven_recipes/flatbread/cecina.html). Fornobravo.com. .

Retrieved 2009-04-02.

[9] "Bill for traditional Italian pizza"

([http://www.senato.it/japp/bgt/showdoc/showText?tipodoc=Ddlpres&leg=13&id=00007353&](http://www.senato.it/japp/bgt/showdoc/showText?tipodoc=Ddlpres&leg=13&id=00007353&offset=4504&length=6529)

[offset=4504&length=6529](http://www.senato.it/japp/bgt/showdoc/showText?tipodoc=Ddlpres&leg=13&id=00007353&offset=4504&length=6529)). Senato.it. . Retrieved 2009-04-02.

[10] "Permissible ingredients and methods of processing"

(http://www.senato.it/leg/13/BGT/Schede/Ddliter/testi/13214_testi.htm).

Senato.it. . Retrieved 2009-04-02.

[11] EU grants Neapolitan pizza Traditional Specialty Guaranteed label

([http://www.pizzamarketplace.com/article.php?id=16720&na=1&](http://www.pizzamarketplace.com/article.php?id=16720&na=1&s=2)

[s=2](http://www.pizzamarketplace.com/article.php?id=16720&na=1&s=2)), Pizza Marketplace

[12] "Food Standards Agency - Survey of pizzas"

(<http://www.food.gov.uk/science/surveillance/fsis2004branch/fsis5804>). Food.gov.uk.

2004-07-08. . Retrieved 2009-04-02.

[13] "Health | Fast food salt levels "shocking""

(<http://news.bbc.co.uk/1/hi/health/7050585.stm>). BBC News. 2007-10-18. . Retrieved

2009-04-02.

[14] "Mario Negri - Istituto di Ricerche Farmacologiche"

(<http://www.marionegri.it/mn/en/index.html>). Marionegri.it. 1963-02-01. .

Retrieved 2009-04-02.

[15] "Mama Lena's pizza "One" for the book... of records"

(http://www.pittsburghlive.com/x/pittsburghtrib/s_434064.html).

Pittsburghlive.com. . Retrieved 2009-04-02.

[16] Chef cooks £2,000 Valentine pizza
(http://news.bbc.co.uk/1/hi/scotland/glasgow_and_west/6358595.stm?ls), BBC News. [17] <http://pizza.wikia.com>

Table Of Contents

A Trio Of Pizzas	Abm 1
Acapulco Chicken Pizza	1
Aladdin's Pizza	2
Almond Fruit Pizza Squares	2
Apple & Spice Pizza Cookies	3
Apple Pie Pizza	4
Apple Pizza Dessert	4
Arugula and Prosciutto Pizza	5
Asparagus, Goat Cheese & Prosciutto Pizza	6
Athenian Pizza	6
Baked Pizza Sandwich	7
Banana Split Brownie Pizza	7
Basic Garlic Thin Crust Pizza Dough	8
Basic Pizza Crust	9
Basic Pizza Dough	11
Basic Pizza Dough	12
Basic Pizza Dough Recipe	12
Basic Pizza Dough, Weight Watchers	13
Bengal Pizza	13
Bill's Pizza Crust	14
Black Pepper-Lard Pizza Dough	15
Blueberry Dessert Pizza	16
Blueberry Tortilla Pizza	16
Boboli Pizza with Garlic, Peppers and Goat Cheese	17
Boboli Type Pizza Crust	18
Boiled Beef Pizzaiola	18
Brady Bunch Party Pizza	18
Bread-Machine Pizza Dough	19
Breakfast Pizza	19
Brie Pizza with Almond Topping	20
Brownie Pizza	21
Campers Pizza Pie	21
Candy Shop Pizza	21
Cheese Bread Pizzas	22
Cheese Pizza	23
Cheeseburger Pizza	25
Cheesy Pepper and Mushroom Pizza	25
Cherry Cheese Pizza	26
Cherry Cookie Pizza	26
Cherry Peanut Pizzaz	27

Chicago Deep Dish Pizza Dough 28
Chicago Style Pizza 28
Chicago-Style Deep-Dish Pizza 29
Chicken and Bell Pepper Pizza with Barbecue Sauce 30
Chili Pepper Pizza 31
Chinese Pizza 31
Chipotle Pizza 32
Chocolate Chip and Dried Fruit Pizza 33
Chocolate Pizza 33
Chunky Pizza Soup 34
Cliff's Pizza Topping 34
Coconut-Chocolate Cookie Pizza 35
Cream Cheese Chocolate Chip Pizza (Soft) 35
Crock Pot Pizza 36
Crockpot Pizza 36
Crockpot Pizza #2 37
Crusty Pizza Dough 37
Deep Dish Pizza 38
Deep-Dish Pizza No. 1 38
Easy No-Time Pizza Crust 39
Easy Pizza 39
English Muffin Pizza 40
Excellent Pizza Crust 40
Fast & Fit Sunny Pizza Pie 41
Flavored Pizza Doughs 41
Fococcia Bread/pizza Dough 42
Four Seasons Pizza 43
Fresh Fruit Pizza Cookie 44
Fresh Mushroom and Pepper Pizza 45
Frozen Bread Dough Pizza 45
Fruit Pizza Fijian Style 46
Fruiteroni Pizza 46
Garbanzo Pizza 47
Garden Eggplant Pizza 47
Gelatin Pizza 48
Goat Cheese-and-walnut Pizza Topping 49
Grilled Asparagus and Prosciutto Pizza 49
Grilled Garden Pizza 50
Grilled Margherita Pizza 51
Grilled Pizza Sandwiches (Sandwich Machine) 51
Hamburger Pizza 52
Heirloom Tomato and Basil Pizza 52

Herb Pizza Dough 53
Herbed Chevre, Fontina and Prosciutto Pizza 54
Herbed Pizzas with Prosciutto, Basil and Goat Cheese 54
Homemade Low-Fat Pizza 56
Hot Pizza Bread 56
Idiot Bread Pizza 57
Impossible Hamburger Pizza 57
Impossible Pizza Pie 58
Its-Not-Really-A-Pizza Pizza 58
Jeff's Favorite Pizza Sauce 59
Jeff's Pizza Sauce 60
Kohl's Pizza Crust 60
Kohl's Pizza Sauce 61
Late Summer Pizza 62
Light Wheat Pizza Dough 62
Low Fat Pizza Dough 63
Make Ahead Rolled Up Pizzas 63
Mama Lorraine's Pizza Dough 64
Mama Mia Pizza Dough 64
Marty's Pizza Dough 65
Marty's Pizza Sauce 65
Maui Chocolate Pizza 66
Mexicali Pizza 66
Mexican Pizza With Salsa 67
Mini Oreo Magical Pizza 67
Mini Pizza 68
Mint Pizza Dough and Shrimp Topping 68
Mystic Pizza ABM 70
Olive-and-anchovy Pizza Sauce 70
Onion Confit Pizza (Pissaladière) 70
Parmesan Thin Crust Pizza Dough 72
Peanut Butter Pizza Cookies 72
Pecan-Praline Cookie Pizza 73
Pepperoni English Muffin Pizzas 74
Pepperoni Pizza Bread ABM 75
Pepperoni Pizza Soup 75
Pepperoni-Pizza Sourdough Bread 76
Peppy Pizza Pie 76
Pesto Pizza 77
Pie Plate Potato Pizza 77
Pineapple Cream Cheese Pizza 78
Pita Pesto Pizzas 78

Pita Pizzas 79
Pizza 79
Pizza Bread a la Winnie 80
Pizza Bm Crust 80
Pizza Bread 81
Pizza Bread #2 81
Pizza Bread #3 82
Pizza Bread Appetizers * 82
Pizza By The Foot 83
Pizza Crockpot 83
Pizza Crust 84
Pizza Crust #2 84
Pizza Crust #3 85
Pizza Crusts 85
Pizza Cups 86
Pizza Dough 86
Pizza Dough - Roman Focaccia 87
Pizza Dough Abm 88
Pizza Dough Technique 88
Pizza Dough, Basic Deep 89
Pizza Dough, Silver Palate 90
Pizza ginger (bw) 91
Pizza Hamburger 91
Pizza Horns 92
Pizza Hut Pizza Crust 92
Pizza Margherita 93
Pizza on Rye 94
Pizza on the Grill - Pizza Dough 94
Pizza Pleasure Bread for Abm 95
Pizza Pleasure Bread For Bread Machine 96
Pizza Pot Pies 96
Pizza Potatoes 97
Pizza Rolls 98
Pizza Rustica ABM 98
Pizza Soup 99
Pizza Stew 100
Pizza Sticks 100
Pizza Turkey Triangles 100
Pizza Via Veneto 101
Pizza with Bacon and Tomatoes 102
Pizza with Caramelized Fennel, Onion, and Olives 103

Pizza with Onion, Prosciutto and Mozzarella (Pizza di Cipolle, Prosciutto e Mozzarella) 104
Pizza with Sauteéd Radicchio 105
Pizza with shrimp 106
Pizza2 106
Pizzaburgers 107
Polenta Pizza (Opt. Lacto) 107
Pop-up Pizza 107
Quick and Crunchy Pizza Dough 108
Quick and Easy Herbed Pizza Crust 108
Raspberry Cheesecake Cookie Pizza 109
Rice Crust For Pizza 109
Rich Egg Pizza Dough 110
Ricotta and Tomato Pizzas 111
Rock Springs Sweet Onion Pizza 112
Rocky Road Pizza 113
's Pizza ABM 114
Salsa Pizza with Black Bean Crust ABM 114
Sarah's Pizza Crust 115
Saucy Beef Taco Pizza 115
Sausage & Pepper Pizza 116
Seafood Pizza Primavera 117
Semolina Pizza Crusts 117
Shrimp-and-leek Pizza 118
Sicilian Pizza Dough 119
Sicilian-Style Pizza Dough 119
Smoked Salmon And Brie Pizza 120
Sophia 's Pizza 121
Sourdough Pizza Bread 122
Sourdough Pizza Bread Abm 122
Sourdough Pizza Crust 123
Sourdough Pizza Shells 123
Spa Pizzas 123
Spaghetti Pizza 124
Speedy Smoked Chicken Mexican Pizza 124
Spinach Pizza 125
Strawberry Pizza 126
Tangy Seafood Pizza 126
Tex-Mex Pizza 127
The 30-minute Pizza 127
Three-Pepper Pizza 128
Tofu Pizza 129

Tomato-and-onion Pizza 129
Tomato-Basil Pizza 130
Traditional Pizza Dough 131
Tricolor Pizza 131
Triple Cheese Pizza 132
Tuna Pizza W/dough 132
Turkey Club Pizza 133
Two Pizza Crusts Made In Bread Maker 133
Vegetable Pizza 134
Vegetarian-Stuffed Pizza 134
White Pizza 135
White Pizza - Authentic Italian 135
White Pizza with Clams & Pancetta 136
White Pizza3 137
Whole Wheat Pizza Crust 137
Whole Wheat Pizza Crust Abm 138
Whole wheat pizza dough 139
Zucchini Crust Pizza 139

A Trio Of Pizzas Abm

		PESTO DOUGH	3	cup	Flour
2	Tbs	Pesto Sauce	1/2	cup	Cornmeal
1 1/4	cup	Water; (or more if needed)	1 1/2	tsp	Salt
1/3	cup	Olive Oil	1	Tbs	Yeast

Procedure

- 1 SUN-DRIED TOMATO DOUGH--- Oil-Packed Sun-Dried -Tomatoes with Oil tb Sun-Dried Tomato Paste /4 c Water; (or more) /3 c Olive Oil c Flour /2 c Cornmeal /2 ts Salt tb Yeast
- 2 -GARLIC DOUGH- tb Garlic Paste /4 c Water; (or more) /3 c Olive Oil c Flour /2 c Cornmeal /2 ts Salt tb Yeast
- 3 ---TOPPINGS--- Pizza Sauce /2 c Parmigiano-Reggiano Cheese; -grated
- 4 Place desired dough ingredients in machine and program for knead and first rise. Press start. Dough will be soft at first but become firmer. Preheat the oven to 500F with the rack in the center position. Turn 17 x 11" pan upside down. Spray with vegetable cooking spray. Cut dough in half and cover remaining half with a clean towel. Place the other half on the prepared pan and use rolling pin to roll the dough evenly to the edge. Have a friend hold the pan or place a wet towel underneath. Spread with sauce and sprinkle with cheese. Bake for 8 to 10 minutes.

Servings: 8

Acapulco Chicken Pizza

1	Tbs	vegetable oil	1/4	cup	Ortega® Medium Taco Sauce
3/4	lb	fresh boneless, skinless chicken breasts, sliced	1/4	cup	Monterey cheese, grated
1		package Ortega® Taco Seasoning Mix	1/4	cup	cheddar cheese, grated
3	Tbs	cayenne pepper	2	cups	lettuce, shredded
5	Tbs	Ortega® Medium Taco Sauce	2		avocados, seeded, peeled and mashed
2		12-inch flour tortillas	1		tomato, diced
8	oz	Ortega® Refried Beans			

Procedure

- 1 Add oil to a large heated skillet; stir in chicken, taco seasoning mix and cayenne pepper and cook until browned. Stir in first amount of taco sauce and remove from the heat.
- 2 On a large plate, place flour tortillas; divide and spread with refried beans, being sure to cover the entire tortilla. Add the chicken mixture over the beans and sprinkle remaining taco sauce, grated Monterey cheese, and grated Cheddar cheese on top.
- 3 Bake in a 375°F; oven until the cheese is bubbly, about 10 minutes. Remove and cut into wedges. Serve with shredded lettuce, mashed avocados, and diced tomato.

Servings: 4

Preparation Time: 20 minutes

Cooking Time: 10 minutes

Total Time: 0 minutes

Recipe Type

Main Dish, Poultry

Aladdin's Pizza

- | | | | |
|---------|----------------------------|-------|---|
| 2 | small pita bread rounds | 2 Tbs | chopped dried fruit such as apricots, raisins, apples, or pears |
| 1/4 cup | reduced-fat vanilla yogurt | | |

Procedure

- 1 Spread the pita bread rounds with yogurt. Sprinkle with fruit. Serve immediately.

Servings: 2

Recipe Type

Diabetic, Low Fat, Snacks, Vegetarian

Almond Fruit Pizza Squares

- | | | | | | |
|-----|-----|------------------------|---|-----|------------------------------|
| 2 | cn | Crescent dinner rolls | 1 | cup | Green grapes, seedless |
| 1 | Tbs | Sugar | | | -halved |
| 8 | oz | Cream cheese, softened | 1 | cn | Mandarin oranges, drained |
| 1 | | Almond paste tube | | | |
| 1/2 | tsp | Almond extract | 2 | | Kiwi fruit, sliced, quartere |

Apple & Spice Pizza Cookies

2	Tbs	Sugar			-d
2	cup	Strawberries, halved	1/2	cup	Apricot preserves
1	cup	Raspberries	1/4	cup	Almonds, slivered, toasted

Procedure

- 1 Heat oven to 375. Separate dough into 4 long rectangles. Place rectangles crosswise in ungreased jelly roll pan; press over bottom and 1 inch up sides to form crust. Seal perforations. Sprinkle with 1 T. sugar. Bake at 375 for 14 to 19 minutes until golden brown. Cool completely. Combine cream cheese, almond paste, almond extract and 2 T. sugar until smooth. Spread evenly over cooled crust; top with fruit. Heat preserves in small saucepan until melted. Brush over fruit. Sprinkle with almonds. Cover; store in refrigerator.

Servings: 15

Recipe Type

Cookies

Apple & Spice Pizza Cookies

3/4	cup	Butter, softened	1	tsp	Vanilla
3/4	cup	Sugar	3/4	tsp	Soda
1		Egg	3/4	tsp	Salt
1 1/2	cup	Flour, unsifted			Topping:
1 1/2	tsp	Cinnamon	6	oz	Chocolate chips
1	cup	Apples, shredded	1	cup	Chopped pecans
3/4	cup	Oats, uncooked	1/2	cup	Powdered sugar
1/2	cup	Brown sugar	2	tsp	Milk

Procedure

- 1 Beat butter and sugars until creamy. Add in egg and vanilla and beat. Add in dry ingredients and beat until smooth. Stir in apples and oats. Spread evenly on generously greased pizza pan. Bake 20 to 25 minutes or until golden. Remove from oven. While hot sprinkle with 1 (6 ounce) package chocolate chips. Let stand until soft then spread. Sprinkle 1 cup chopped pecans on top of chocolate. Sift 1/2 cup powdered sugar, add 2 teaspoons milk. Mix until smooth. Drizzle on top of pizza cookie.

Servings: 1

Recipe Type

Cookies

Apple Pie Pizza

	pizza dough for one 9 inch,	1/2	tsp	cloves
	crust	1	cups	grated, mozzarella/cheddar
3	cups			c
1/2	tsp			cinnamon

Procedure

- (I do half and half) Spread out dough on pizza pan. In medium bowl, mix apple pie filling with cinnamon and cloves. Spread over pizza dough. Sprinkle grated cheese over top of pie filling. Bake in 375-385F oven for approx 30-45 minutes (depending on oven.) Continue to bake until the crust is crisp, and the cheese is bubbly and starting to brown on top. Let sit for about 5 minutes before serving to allow cheese to set up. This makes a GREAT get together snack for teenagers. Is cheap and very easy to make, and the kids think it is WONDERFUL!! 8-}

Servings: 1

Recipe Type

Pies

Apple Pizza Dessert

8	oz	Frozen bread dough; thawed	4	cup	Apples; peel & thinly sliced
		one-half frozen loaf	2/3	cup	Sugar
8	oz	Cream cheese; softened	1/4	cup	Flour
1/4	cup	Sugar	1	tsp	Cinnamon
1		Egg			
1	tsp	Vanilla			

Procedure

- TOPPING--- /3 c Flour /3 c Brown sugar tb Margarine; softened /2 c Slivered almonds
- Place bread dough on greased 12 inch deep dish pizza pan. When thawed completely, dough on bottom and 1/2 inch up sides of pan. Let rest 15 minutes.
- Combine cream cheese, 1/4 cup sugar, egg and vanilla until smooth. Spread over bottom of crust. Combine apples, 2/3 cup sugar, 1/4 cup flour and cinnamon. Arrange evenly over cream cheese mixture.

Arugula and Prosciutto Pizza

- 4 In a small mixing bowl, combine 1/3 cup flour and brown sugar. Cut in margarine until mixture is crumbly. Add almonds. Sprinkle evenly over apples.
- 5 Bake at 350F for about 40 minutes, or until golden brown.
- 6 Serve warm or cold, with whipping cream, whipped topping or ice cream.

Servings: 12

Arugula and Prosciutto Pizza

1/2	batch thin-crust pizza dough (see related recipe at right) All-purpose flour for dusting Olive oil for brushing	2 tsp	extra-virgin olive oil
		1 tsp	balsamic vinegar
			Salt and freshly ground pepper, to taste
		2 oz	thinly sliced prosciutto (about 4 large slices)
1/2	red onion, thinly sliced		
3 1/2 oz	mozzarella cheese, grated	1 oz	Parmigiano-Reggiano cheese, shaved with a vegetable peeler
6 oz	arugula		

Procedure

- 1 Prepare a hot fire in a grill and preheat a pizza stone for at least 30 minutes, until the thermometer on the stone registers 500°F.
- 2 Using a rolling pin or your hands, gently roll out or stretch the dough into a 10-inch round. Lightly dust a pizza peel with flour and lay the dough on top. Lightly brush the dough with olive oil. Scatter the onion over the dough and top with the mozzarella cheese, leaving a 1/2-inch border. Carefully slide the pizza onto the preheated pizza stone, cover the grill and bake until the crust is golden brown, 10 to 12 minutes.
- 3 Using a pizza peel, transfer the pizza to a cutting board and cut into slices. In a bowl, toss together the arugula, olive oil, vinegar, salt and pepper and scatter evenly over the pizza. Cut each slice of prosciutto in half lengthwise and drape over the arugula. Top with the Parmigiano-Reggiano cheese and serve immediately.

Servings: 2

Recipe Type

Baking, Bread, Pizza

Asparagus, Goat Cheese & Prosciutto Pizza

1	Tbs	extra-virgin olive oil, plus more for drizzling	1/4	lb	goat cheese, crumbled
			6		asparagus spears, ends trimmed, spears
1		red onion, thinly sliced			cooked until tender and cut into 2-inch pieces
		Salt and freshly ground pepper, to taste	2	Tbs	grated Parmigiano-Reggiano
		Dough for one 12-inch pizza, made in a bread machine (see related recipe at right)	1	Tbs	chopped fresh oregano
		Cornmeal for dusting	4 to 6		paper-thin slices prosciutto

Procedure

- 1 Place a cast-iron pizza pan in an oven and preheat to 450°F.
- 2 In a sauté pan over medium heat, warm the 1 Tbs. olive oil. Add the onion and cook, stirring occasionally, until tender and translucent, about 5 minutes. Season with salt and pepper and transfer the onion to a bowl.
- 3 Roll out the dough into a 12-inch round. Lightly dust a baking peel with cornmeal and lay the dough on top. Lightly brush the dough with olive oil and spread the onion on top, leaving a 1/2-inch border. Scatter the goat cheese over the onion. Scatter the asparagus on top and season with salt and pepper. Sprinkle with the Parmigiano-Reggiano and half of the oregano.
- 4 Carefully slide the pizza onto the preheated pizza pan. Bake until the bottom of the crust is golden and the cheese is bubbly, about 15 minutes. Remove the pan from the oven. Arrange the prosciutto on the pizza, sprinkle with the remaining oregano and drizzle with a little oil. Let cool for 5 minutes before serving.

Servings: 2

Recipe Type

Baking, Bread, Pizza

Athenian Pizza

3	Tbs	Oil	1 1/2	cup	Prepared spaghetti sauce
12		sl Eggplant (thin); diced	2 1/2	oz	Pepperoni, sliced
1		lg Red bell pepper; diced	1		sm Onion; thinly sliced
6		Pita breads			

Procedure

- 1 Heat 2 tablespoons oil in large skillet over medium heat. Add diced eggplant, a little at a time, and cook until golden brown, adding remaining oil as needed. Drain eggplant on paper towels. Add red pepper and cook until tender-crisp. Drain on paper towels. Separate pita breads, pulling completely apart into halves. Arrange on baking sheet, cut sides up. Spread tablespoons spaghetti sauce on each pita bread half. Top with some of eggplant, red pepper, pepperoni and onion slices. Bake at 400F 5 minutes.

Servings: 6

Baked Pizza Sandwich

1 lb	Lean Ground Beef	1	Egg; Lg
15 oz	Tomato Sauce; 1 Cn, OR	2/3 cup	Milk
15 oz	Pizza Sauce; 1 Cn	8 oz	Cheese; *
1 tsp	Oregano Leaves	2 oz	
2 cup	Biscuit Baking Mix		Mushrooms; Sliced, Drained, 1 Cn
		1/4 cup	Parmesan Cheese; Grated

Procedure

- 1 * Use 1 8-oz package of sliced process Aman Or mozzarella cheese. Heat the oven to 400 degrees F. Cook and stir the meat in a large skillet until brown. Drain off the excess fat. Stir in half of the tomato sauce and the oregano leaves into the meat mixture. Heat to boiling then reduce the heat and simmer, uncovered, for 10 minutes. While the meat mixture is simmering, mix the baking mix, egg and the milk. Measure out 3/4 cup of the batter and set aside. Spread the remaining batter in a greased baking pan 9 X 9 X 2-inches. Pour into the remaining tomato sauce over the batter, spreading evenly. Layer 4 slices of the cheese, the meat mixture, the mushrooms and the remaining cheese on top of the batter and tomato sauce. Spoon the reserved batter on the top of the cheese. Sprinkle the batter top with the grated Parmesan cheese and bake, uncovered, until it is golden brown, 20 to 25 minutes. Cool for 5 minutes before cutting into squares and serving.

Servings: 6

Banana Split Brownie Pizza

3/4 cup	Shortening; melted		Topping:
1/4 cup	Butter or margarine; melted	16 oz	Cream cheese; softened

3/4 cup Baking cocoa
 2 cup Sugar
 4 Eggs; beaten
 1 tsp Vanilla extract
 1 1/2 cup All-purpose flour
 1 tsp Baking powder
 1/2 tsp Salt

Basic Garlic Thin Crust Pizza Dough
 2/3 cup Sugar
 8 oz Pineapple tidbits
 1 Ripe banana; sliced
 1 cup Fresh strawberries, halved
 Or more
 1/4 cup Chopped pecans; toasted
 1 oz Semisweet chocolate
 1 Tbs Butter or margarine

Procedure

- 1 In a large bowl, combine shortening, butter and cocoa. Stir in sugar, eggs and vanilla. Combine flour, baking powder and salt; stir into egg mixture. Spread evenly over a well-greased 12" to 14" pizza pan. Bake at 350 degrees for -25 min. cool. In a mixing bowl, beat cream cheese and sugar until smooth; spread over brownie crust. Drain the pineapple, reserving juice; dip banana slices in juice (then discard the juice). Arrange bananas, pineapple and strawberries over cream cheese layer; sprinkle with pecans. In a small saucepan over low heat, melt chocolate and butter; drizzle over top of pizza. Chill for 1 hour. Refrigerate any leftovers.

Servings: 12

Basic Garlic Thin Crust Pizza Dough

1 tsp Active dry yeast	Minced or pressed
2 cup Bread flour	2/3 cup Lukewarm water; plus 1
1/4 tsp Salt	Tablespoon
3 Cloves fresh garlic	

Procedure

- 1 [The original 's general directions for pizza dough-making are quite lengthy and explicit; I include here only a portion of the general
- 2 directions for bread machines and for making dough by hand. Her directions are more detailed, and include specific instructions for using dough makers, food processors, and heavy-duty mixers with dough hooks. I highly recommend the for any pizza-lover!]
- 3 If using a abm, add the ingredients in the order specified for your particular machine. If your machine has a double kneading cycle, remove the dough after an hour of rising and turn off your machine; allowing the dough to knead a second time causes bubbles which are difficult to roll.

Basic Pizza Crust

- 4 If making by hand, proof the yeast in 1/4 to 1/3 of the water with a pinch of sugar. Then add the remaining liquid ingredients, mix well, then add the dry ingredients and stir until you can no longer work the dough with a spoon. Turn the dough out onto a well-floured counter, knead for 5 to 10 minutes, and allow to rise covered in a warm place for 50 to 60 minutes.
- 5 For a thin-crust pizza, roll the dough out 1/8 inch thick; slightly thicker at the edges. Turn the edges up slightly to prevent run-off in the oven, and place toppings no closer than 1/4 inch to the edge of the dough, preferably no closer than 1/2 inch.

Servings: 1

Basic Pizza Crust

1	Tbs	dry yeast	7 1/2	cups	unbleached all-purpose flour
1/2	tsp	sugar			
2 2/3	cups	warm water	1/4	cup	whole-wheat or rye flour
2	Tbs	olive oil	1	Tbs	coarse salt or 2 teaspoons fine salt

Procedure

- 1 Proof the yeast for 5 to 10 minutes in 1 cup of warm water and a pinch of sugar, until the yeast dissolves and the liquid begins to appear creamy.
- 2 Add the remaining water and 1 1/2 to 2 cups flour, including the whole-wheat or rye flour. Beat this well (a hundred strokes) until it's smooth and soupy, and then let it stand for 10 to 15 minutes, until it's bubbly and swollen. Add the salt and olive oil and proceed to stir in the rest of the flour by the cupful until the dough is stiff but still slightly sticky. Tip: Stir the dough in the same direction so that the gluten strands retain a smooth, consistent pattern.
- 3 When the dough begins to form a cohesive mass that's thick enough to hold its shape, turn it out onto a lightly floured surface and let it rest. Meanwhile, clean and oil the bowl. Knead the dough, turning it clockwise by quarter turns and sprinkling a little flour on top and on the surface underneath before folding it over. Add just enough flour so the dough doesn't stick and tear. (A dough scraper is invaluable for lifting the mass of dough cleanly from the counter.) Kneading takes about 5 to 8 minutes. When the dough is smooth, springy, and pliant -- earlobe-soft -- return it to the oiled bowl, cover it with a damp cloth, and let it rise until doubled. This generally takes between 35 and 45 minutes at 70 to 75 degrees.
- 4 After the first rise, you can form the crust, assemble the pizza and bake it immediately or punch the dough down and let it rise again before baking. This doesn't substantially change the resulting crust, but it gives you more

Basic Pizza Crust

time if you need it before baking the pizza. Or, you can refrigerate the dough for several hours or up to two days. In this case, give it a final punch down after it has chilled for about 40 minutes and put it in a plastic bag.

- 5 By letting the dough mature in the refrigerator, the gluten ripens and relaxes and the dough becomes less sticky, and will stretch farther when working with it. With this refrigerated dough, you can obtain a thin, crisp crust, or a thick, chewy crust, depending on how thin you roll or stretch the dough when forming it, and on whether or not you allow it to warm up and rise before baking it. A thick crust made from chilled dough is likely to have larger air bubbles and be less delicate and more chewy--rather like the difference between regular and sourdough breads.

Three options for crusts

- 6 For a light, risen crust, use a freshly made dough, although you can use a chilled dough. For the highest, puffiest results, add 2 teaspoons more yeast to the recipe and use the dough within three hours of making it. For a finer-textured crust, simply roll it out thinner and let it rise to the same height. Let the dough rise until it's puffy, and fingerprints disappear when dough is pressed. This takes about 10 minutes with freshly made, room-temperature dough, or about 15 minutes with chilled dough.
- 7 A thick, chewy crust can be made either with fresh or chilled dough. Stretch or press the dough to about 1/3 to 1/2 inch thick and let it rise just slightly. Whether you'll end up with a thick and chewy crust or a light and risen one depends on how thick you roll it out and how high you let it rise.
- 8 For a thin, crisp crust, use dough straight out of the refrigerator. Roll it out as thin as you want it -- usually about 1/4 inch -- and get it into the oven within minutes, before it has a chance to rise.

Assembly

- 9 Assemble the pizza on an oiled, rimless cookie sheet. A third of the recipe will make a 12- to 16-inch round crust, depending on how thin you roll or spread it. Lightly form the dough into a ball and stretch it out. First, hold it vertically by one edge and turn it in your hands, allowing gravity to stretch it as you turn it. Then lay it on the cookie sheet and press out the dough, starting from the center. Be careful not to tear or poke holes in the dough. A floured rolling pin is handy for rolling out thin crusts. If the dough springs back, let it rest a minute or two, or chill it in the fridge, and then continue to work it out.
- 10 Arrange the toppings, usually three to four items, so that they 't overlap. Apply the cheese a little more than halfway through the baking process. By adding the cheese when the crust is just lightly browned, you can tell when the topping is sufficiently cooked and also avoid overbrowned, leathery cheese and an undercooked crust. Those toppings that 't need much cooking,

Basic Pizza Dough

like blanched spinach or asparagus, paper-thin prosciutto, or steamed shellfish, also go on at halftime, along with the cheese

- 11 Bake pizza in a very hot oven -- 475 degrees -- on a heavy baking sheets and on a baking stone. Check the pizza during baking and rotate it if it appears to be cooking unevenly. Lift the crust to see how it's cooking underneath. If the bottom is still pale while the top seems almost done, turn the oven temperature down and leave the pizza in longer.
- 12 When the crust is lightly browned and the toppings are cooked, sprinkle on the cheeses. Then bake the pizza an additional 8 to 10 minutes, or until the cheese is melted and bubbly. By this time, the crust will be perfectly done.

Servings: 20

Yield: 3 pounds of Dough

Recipe Type

Bread

Basic Pizza Dough

4 1/2	cup	Unbleached all-purpose	2		package Dry yeast
		White flour	1 1/2	cup	Warm water
1	tsp	Salt	2	tsp	Light brown sugar
1/4	cup	Olive oil			

Procedure

- 1 Measure 1/2 cup warm water (110 F) into 2 cup container and stir in the brown sugar. (Make sure water is warm, not hot - too hot will kill the yeast). Dissolve the 2 packages of dried yeast in the water and set it aside for 5 minutes. Will become frothy. (about 2 cups worth!)
- 2 Sift 4 cups of the flour and the salt into a large mixing bowl. Make a depression in the middle of the flour and pour in 3/4 of the olive oil and 1 cup of warm water. When the yeast is ready, add it also.
- 3 Dust your kneading surface with flour, then mix the ingredients in the bowl with your hands. Place dough ball on the floured surface and knead from 8 to 10 minutes. Add flour to the kneading surface if the dough is too sticky or wet. Eventually the dough will become elastic.
- 4 Rub the insides of a clean bowl with the remaining olive oil and place the dough in it, coating the dough with olive oil by turning it in the bowl. Cover with a clean cloth and let rise in warm, draft-free place until double in size, 1 1/2 hours to 2 hours. An oven with the light on or a lit burner pilot will provide suitable heat for rising dough.

Basic Pizza Dough

- 5 When dough has risen, divide into two halves, then roll each out on floured surface. A round shape be cut out with table knife using " bowl or plate as template.
- 6 Sufficient for 2 12" thin-crust pizzas, or 1 12" thick-crust.
- 7 HINT: Before filling and baking, form rim around outer ring of pizza dough to hold ingredients better. Brush the inside area of the dough, not the rim, with olive oil and let the dough sit in a warm place and rise a little before filling. Then spoon in sauce, cover with 1 lb. mozzarella cheese, add meat toppings, then cover with mozzarella/parmesan mixture of cheese. Then brush rim of pizza crust with olive oil. Sprinkle the pizza pan or oven tiles with cornmeal to prevent pizza from sticking to cooking surface!
- 8 THE VERY BEST: Cook on a pizza stone or oven tile at 500 F. The unglazed oven tile makes a huge difference in the crispiness and texture of the crust. It absorbs moisture and keeps oven temperatures even. even be removed with pizza and set on a rack on table - will keep pizza warm much longer.

Servings: 4

Basic Pizza Dough

1	package Yeast	2	Tbs Olive oil
3	cup White flour	1/2	cup Water
3/4	cup Milk	1/4	tsp Salt

Procedure

- 1 Here's a good basic pizza dough that coincidentally is perfect in the DAK breadmaker...
- 2 I sometimes throw in a little cornmeal for a nice effect too. I highly recommend the combination we made last night - a pizza with a thin layer of ricotta cheese, a good amount of mozzarella, a decent sprinkling of smoked salmon (it was really a tiny amount, just a few ounces) and some fresh thyme. Throw it on the pizza stone which has been heating in the oven at 425 (about 10-15 minutes of pre-heating) and then cook for about 10 minutes or until the top has started to brown.

Servings: 1

Basic Pizza Dough Recipe

1 LB RECIPE		2	cup Bread flour
2/3	cup Water	1 1/2	tsp Fleischmanns yeast
		1	Tbs Cornmeal

Basic Pizza Dough, Weight Watchers

4 tsp Olive or vegetable oil
1/2 tsp Salt

Procedure

- 1 --1 1/2 LB RECIPE-- c Water; tb Olive or vegetable oil; /4 ts Salt; c Bread flour; ts Fleischmanns yeast; tb Cornmeal;
- 2 -SUGGESTED TOPPINGS- /2 c To 3/4 cup sauce; /2 lb To 3/4 lb cooked meat; --or-- /2 oz To 5 oz pepperoni; /2 c To 1 cup sliced or chopped -onions; --or-- /2 c To 1 cup sliced or chopped -green bell pepper; --or-- /2 c To 1 cup sliced or chopped -other vegetable; c To 1 1/2 cups shredded -cheese;
- 3 Add water, oil, salt, bread flour, and yeast to bread machine pan in the order suggested by manufacturer. Select dough/manual cycle. When cycle is complete, remove dough from machine to lightly floured surface. If necessary, knead in enough flour to make dough easy to handle. For each pizza, grease pan and sprinkle with cornmeal. Roll out dough and place on pan or pan dough in pan. Top each pizza with 1/2 cup to 3/4 cup sauce, 1/2 to 3/4 pound cooked meat or 3 1/2 to 5 oz pepperoni, 1/2 to 1 cup sliced or chopped onion or green bell pepper and/or other vegetable, and 1 to 1 1/2 cups shredded cheese. Bake at 425F for 15 to 25 minutes or until done. Pizza is done when edges of crust are golden and cheese is bubbly. Makes 1 or 2 pizzas.

Yield: 1 Pizza

Basic Pizza Dough, Weight Watchers

4 1/2 cup	All-purpose flour	1/2 tsp	Salt
1	Active dry yeast	1 1/4 cup	Hot water (120 -130 deg. f)

Procedure

- 1 Makes two 12" pizza crusts. 8 Servings each.
- 2 In a large bowl, combine 2 cups flour, the yeast and salt. With electric mixer, slowly beat in water; beat 2 minutes, occasionally scraping bowl with rubber spatula. With mixer on medium speed, beat in /2 cup flour; beat 2 minutes, until dough is stiff. Stir in 1 1/2 cups flour. 2. Sprinkle clean work surface with 1/4 cup flour. Knead dough

Servings: 12

Bengal Pizza

For the dough	1/2 tsp	Chili powder
---------------	---------	--------------

Bill's Pizza Crust			
1	Tbs	Yeast	1/3 cup Garlic oil or substitue
1	cup	Toasted chick pea flour	1/3 cup Olive oil + 1/2 tsp garlic powder
2	cup	All-purpose flour; plus as needed	3/4 cup Water; or more
1 1/2	tsp	Salt	To finish the pizza
1/2	tsp	Ginger	8 oz Ground lamb; browned and drained
1/2	tsp	Tum	4 Tbs Curry paste
1/2	tsp	Cumin	

Procedure

- 1 Pizza, Focaccia, Flat, and Filled Breads from your Bread Mac Place all the ingredients in the machine, program for manual or dough and press start. After 3 minutes of kneading if there is still a film of dough on the bottom of the pan, add 1 to 2 tablespoons of flout until a discrete ball forms. At the end of the final knead, place the dough in a large plastic bag or in an oiled bowl and cover with plastic wrap. Refrigerate for at least 2 hours or as long as 12 hours.
- 2 Prepare the lamb if desired. Selpect a 16 inch perforated pizza pan or large heavy duty baking sheet. Prehaeat the oven to 475 degrees F. with the rack in the center position. Place the dough on a cold unfloured work surface and use a heavy rolling pin to roll it to one large 16 inch circle or two 8 to 9 inch circles. The dough should be as thin as possible - no more than 1/8 inch thick. Immediatly roll the dough back around the rolling pin and unroll it onto the pan.
- 3 Spread a thin layer of curry paste onto the dough and top it with the lamb if desired. Place the pizza in the oven and bake 16-18 minutes until the crust is very brown and crisp. Serve immediatly.

Servings: 1

Bill's Pizza Crust

2 1/2 cup	Unbleached flour	1 1/4 cup	Pastry flour
	1 pk Active yeast:	2 1/4 tsp	Salt
	Dissolved in:	1 1/4 cup	Tepid water
1/3 cup	Water		

Procedure

- 1 Mix until massed, add 3 t Olive Oil Knead, & let rise to 3X size Knead again & let rise again to 3X size Cut in half, roll out every 2 minutes until expanded to 14 inches. Add toppings and bake at 450 for 12-15 minutes.

Black Pepper-Lard Pizza Dough

- 2 Bill was attempting to find the perfect pizza crust. He developed this over a period of time through trial and error. This should produce a thin firm crust for your pizza.

Servings: 1

Black Pepper-Lard Pizza Dough

1	cup	Warm tap water (110 to 115 degrees)	1/2	tsp	Salt
1		package Active dry yeast	1/2	tsp	Coarsely ground black pepper
3 To 3 1/2	cups	flour	2		Heaping Tablespoons naturally rendered pork lard

Procedure

- 1 "This recipe descends from ne of the oldest known kinds of pizza crust. The Romans, who were very fond of black pepper, used a similar but richer dough, which included eggs and honey. Naturally rendered pork lard is essential to this crust. If you can't get any, use the same amount of olive oil in the recipe."
- 2 Pour the water into a medium-sized mixing bowl and sprinkle in the yeast. Stir gently with a fork until the yeast has dissolved and the liquid turns light beige in color.
- 3 Add 1 cup of the flour, the salt, pepper and lard. Mix thoroughly with a wooden spoon. Add a second cup of flour to the bowl and mix well. After the second cup of flour has been mixed in, the dough should start coming away from the sides of the bowl and should begin to form a soft,sticky mass.
- 4 Measure out the third cup of flour. Sprinkle some over the work surface and flour your hands generously. Remove all of the dough from the bowl and begin to work the mass by kneading the additional flour in a bit at a time.
- 5 To knead the dough, use the heel of your hands to push the dough across the floured work surface in one sweep. Clench the dough in your fist and twist and fold it over. Use the dough scraper to help gather the wet dough that sticks to the work surface into a ball while kneading. Repeat this action over and over again, adding only as much flour as it takes to keep the dough from sticking to your hands. Work quickly and don't be delicate. Slap and push the dough around to develop its gluten and to facilitate its rolling out. (Kneading pizza dough is a great way to relieve pent-up aggression!)
- 6 When the dough no longer feels sticky, push the heel of your hand down into it and hold it there for 10 seconds. This will test its readiness;if your hand comes up clean, the dough is done. If it sticks, a bit more kneading will be necessary. Once the dough is no longer sticky, do not overwork it by adding

Blueberry Dessert Pizza

more flour. Continue kneading only until the dough is smooth and elastic (it should spring back when pressed) and no lines of raw white flour show. The whole process should take 5 to 10 minutes.

- 7 Lightly oil a 2 quart bowl with vegetable oil. Roll the ball of dough around in the bowl to coat it with a thin film of oil. Tightly seal the bowl with plastic wrap to trap in the moisture and heat from the yeast's carbon dioxide gases. This will help the dough rise faster.
- 8 Place the bowl in a warm, draft-free place. Let the dough rise for 30 to 45 minutes.
- 9 Once the dough has doubled in bulk, punch it down by pushing your fist into it. All of the gases will quickly escape, and the dough will collapse. Remove the dough from the bowl and knead it again for about 1 minute.
- 10 The dough is now ready to be patted and rolled into pizza, or to undergo additional rising.
- 11 To raise dough a second time, add a bit more oil to the bowl and repeat the procedure indicated for the first rising. Then the dough is ready to be shaped.

Servings: 6

Blueberry Dessert Pizza

1	package White Cake Mix	1/2 cup	Chopped nuts
1 1/4 cup	Quick cooking rolled oats	1/4 cup	Firmly packed brown sugar
1/2 cup	Margarine or butter softened	1/2 tsp	Cinnamon
1	Egg	21 oz	Blueberry Fruit Filling

Procedure

- 1 Heat oven to 350~. Grease 12" pizza pan or 13x9" pan. In large bowl, combine cake mix, 1 cup oats and 6 tablespoons margarine at low speed until crumbly. Reserve 1 cup crumbs for topping. To remaining crumbs blend in egg. Press in prepared pan. Bake at 350~ for minutes. In same large bowl, add remaining 1/4 cup oats, 2 tablespoons margarine, nuts, sugar and cinnamon, to reserve crumbs; mix well. Remove base from oven and spread pie filling evenly over top. Sprinkle with reserved crumb mixture. Return to oven and bake 15-20 minutes or until crumbs are light golden brown. Cool completely. Cut in wedges or squares. Makes 12 servings.

Servings: 12

Blueberry Tortilla Pizza

1/2 cup	ricotta or whipped cream	1	large (10-inch) flour tortilla
---------	--------------------------	---	--------------------------------

Boboli Pizza with Garlic, Peppers and Goat Cheese

	cheese			1	Tbs	butter, melted
1	Tbs	confectioners sugar		2	tsp	cinnamon sugar
1	pint	fresh blueberries		1/4	cup	toasted shredded coconut, divided
1/2	cup	sliced strawberries				

Procedure

- 1 Preheat broiler. In a small bowl, combine ricotta cheese and confectioners sugar; set aside. In another small bowl, combine blueberries and strawberries. Arrange tortilla on a broiler pan; brush with butter and sprinkle with cinnamon sugar. Broil about 6 inches from heat source, until lightly browned, about 3 minutes. Cool slightly. Spread ricotta mixture on the tortilla; top with blueberry mixture and then sprinkle with coconut.

Servings: 4

Recipe Type

Dessert

Boboli Pizza with Garlic, Peppers and Goat Cheese

1/4	cup	Olive Oil			Salt
1		lg Red Onion; thinly sliced			Pepper
6		lg Garlic Cloves; thinly sliced	16	oz	Boboli;(baked cheese pizza crust)
1/2		lg Red Bell Pepper; thinly sliced	5	oz	Soft Goat Cheese; crumbled
			1	Tbs	Fresh Thyme Leaves; or
1/2		lg Yellow or Green Bell Pepper thinly sliced	1	tsp	Dried Thyme Leaves; crumbled
1/4	tsp	Dried Crushed Red Pepper			

Procedure

- 1 Preheat oven to 450F. Heat olive oil in a heavy large skillet over medium-low heat. Add sliced onion and garlic and saute until very soft, about 20 minutes. Add sliced bell peppers and saute 5 minutes. Mix in dried crushed red pepper. Season with salt and pepper. Place Boboli on a pizza pan or cookie sheet. Tip skillet so oil accumulates at one side. Brush Boboli with oil in skillet. Top with onion-pepper mixture. Sprinkle with cheese and thyme. Bake until cheese melts, about 12 minutes. Cut into wedges and serve.

Servings: 4

Boboli Type Pizza Crust

1 cup	Water	2 tsp	Yeast; red star active dry
3 cup	Flour, all-purpose	1 tsp	Minced garlic
1 tsp	Salt	2 tsp	Parmesan cheese
2 Tbs	Olive oil	1/2 tsp	Italian seasoning
1 Tbs	Sugar		Parmesan cheese to sprinkle

Procedure

- 1 Add all ingredients (except) second parmesan cheese to breadmaker in order listed by your manufacturer. It is a good idea to put the garlic down inside the flour so it does not slow the yeast. Set breadmaker on dough setting. When complete, form two crusts on pizza pans, sprinkle with parmesan cheese, cover and let rise again. Bake 5-10 minutes at about 450 F until light brown. Cool. Wrap tightly in foil and freeze until you get the pizza urge. Great to have around for easy last minute dinners. Good way for kids to make pizza too.

Servings: 8

Boiled Beef Pizzaiola

1	cn Tomatoes, drained reserve juice	Pepper
1	Garlic clove, chopped	1 lb Sliced boiled beef
2 tsp	Parsley, chopped	3 Tbs Olive oil
1 tsp	Oregano	2 Tbs Reserved juice
	Salt	

Procedure

- 1 Grease shallow baking dish with oil. Mix together tomatoes, garlic, parsley, oregano, salt, and pepper. Line baking dish with half the mixture. Place sliced beef over this in a single layer and cover with rest of mixture. Sprinkle with olive oil and reserved juice. Bake in moderate oven (375 deg F) about 30 minutes.

Servings: 4

Brady Bunch Party Pizza

1 cup	Tomato sauce	1/2 cup	Black olives; slice
15 oz	Ready made pizza crust	1 cup	Mozzarella; grate

Bread-Machine Pizza Dough

1/4 lb	Pepperoni; slice or chop	1	Tbs	Fresh basil; mince
1/4 lb	Salami; slice or chop	6	Tbs	Parmesan; grate
1/4 lb	Mild italian sausage; cook - drain	1	Tbs	Olive oil

Procedure

- 1 Preheat oven to 400~. Spread sauce over crust. Top with all remaining ingredients except Parmesan and olive oil. Sprinkle cheese on top. Drizzle pizza with oil. Bake for 20 to 25 minutes, or until crust is brown.

Servings: 6

Bread-Machine Pizza Dough

1 cup	warm water (105° to 115°F)	3 cups	unbleached all-purpose flour
2 Tbs	olive oil	1 Tbs	active dry yeast
1 tsp	salt		

Procedure

- 1 In the bread pan of an electric bread machine, combine (in this order) the warm water, olive oil, salt, flour and yeast. Set the machine for Pizza Dough according to the manufacturer's instructions and process through the cycle.
- 2 Transfer the dough to a lightly floured work surface. Punch down the dough and divide in half. Form each half into a ball and cover with a clean kitchen towel. Let the dough rise in a warm place until doubled in size, about 40 minutes. Roll out as directed in the pizza recipe.

Servings: 1

Yield: Makes two 12-inch

Recipe Type

Baking, Bread, Pizza

Breakfast Pizza

1 lb	Bulk pork sausage	1/4 cup	Milk
1	package Refrigerated crescent rolls (8-roll package)	2 Tbs	Grated Parmesan cheese
		1/2 tsp	Salt
1 cup	Frozen loose-pack hash brown potatoes, thawed	1/8 tsp	Pepper
1 cup	Sharp Cheddar cheese shredded		

5 Eggs

Procedure

- 1 In a skillet, cook the sausage till brown; drain off fat.
- 2 Separate crescent roll dough into 8 triangles. Place on ungreased -in. pizza pan, with points toward the center. Press over bottom and up sides to form a crust; seal perforations.
- 3 Spoon cooked sausage over crust. Sprinkle with thawed hash brown potatoes. Top with shredded cheddar cheese.
- 4 In a bowl, beat together eggs, milk, salt, and pepper. Pour into crust.
- 5 Sprinkle Parmesan cheese over all. Bake in a 375F oven for 25 to 30 minutes.
- 6 The cook who invented this recipe says, "I've startled a few guests when I've told them we're having Pizza for breakfast. But they're delighted when I bring our this version. It's an easy way to serve eggs, sausage, hash brown potatoes, and rolls all at once. And my children like it too, even though they usually won't touch eggs for breakfast."
- 7 His_Turn_to_Cook_ (c) by Meredith Corporation, Des Moines, Iowa : 0-696-00875-0
- 8 For a tasty variation, use Potatoes O'Brien instead of plain hash browns or add diced green bell peppers, red bell peppers, and onions. As with any Pizza, you're free to use your imagination.

Servings: 6

Brie Pizza with Almond Topping

- | | |
|-----------------------------------|----------------------------------|
| 3 Tbs Melted butter; or margarine | 2 Tbs Brown sugar; and slices of |
| 1/2 cup Finely chopped almonds | Brie cheese to cover |

Procedure

- 1 -----FLAKY DEEP DISH DOUGH----- ts Yeast c Bread flour tb Sugar ts Salt /3 c Lukewarm milk /2 c Butter; or margarine -softened
- 2 This sweet topping is supposed to go on 's "Flaky Deep Dish Dough" which she says is similar to a croissant dough. "Flaky Deep Dish Dough" which she says is similar to a croissant dough. Here IT is! Knead dough in machine or by hand until smooth and satiny. Place in greased bowl or plastic bag(not tightened) in the fridge for 6-8 hours to rise slowly. Roll dough into large circle and spread butter over top. Fold dough up from the edges in about 5 places so butter is entirely encased and dough is easily shaped into a circle for rolling again. Place dough in a greased bowl or plastic bag and refrigerate for 30 min. Roll dough into a 12-inch circl, place in greased -inch deep dish pizza

Brownie Pizza

pan. Cover and let rise for -40 min. Top with your favorite topping and bake in a preheated 350F oven for 20 to 30 minutes until golden brown.

Servings: 4

Brownie Pizza

1/3 cup	Cold Water	1	Egg
15 oz	Brownie Mix	1 tsp	Vanilla
1/4 cup	Oil		Strawberry Slices
1	Egg		Banana Slices
8 oz	Cream Cheese, softened	2 oz	Chocolate, melted
1/4 cup	Sugar		Mint leaves

Procedure

- 1 Preheat oven to 350oF. Mix the brownie mix, water, oil and egg in a large bowl until well blended, pour into a greased and floured 12 inch pizza pan. Bake 25 minutes.
- 2 Beat cream cheese, sugar, egg and vanilla until well blended. Remove brownies and spread with the cream cheese mixture. Bake 15 minutes longer. Cool and place a circle of strawberries and bananas, drizzle with melted chocolate and mint leaves. Cut into wedges.
- 3

Servings: 1

Campers Pizza Pie

8	Pizza or spaghetti	1	Wheat bread
1/4	Mozzarella cheese		Pepperoni

Procedure

- 1 Using the pie iron, take two slices of bread, put 1 1/2 tablespoons pizza sauce on one slice of bread. Top with Mozzarella cheese and sliced pepperoni. Place other side of bread on top and butter outer sides of bread. Put sandwich into pie iron and place in coals of fire. Cook until bread is toasted.
- 2 Prothro, 's

Servings: 4

Candy Shop Pizza

1 1/2 cup	All-purpose flour	1/2 cup	Peanut butter
-----------	-------------------	---------	---------------

Cheese Bread Pizzas			
1/2	tsp	Baking soda	1 cup Cut-up fruit, such as
1/2	tsp	Salt	-bananas and strawberries
10	Tbs	Butter, softened	-(opt)
1/2	cup	Granulated sugar	1 cup Chopped candy bars, such as
1/2	cup	Firmly packed brown sugar	-nestle crunch bars,
1		Egg	-butterfinger bars, alpine
1/2	tsp	Vanilla extract	-white bars, goobers and
1		pk Nestle toll house semi-sweet	-raisinets
		-chocolate morsels, divided	

Procedure

- 1 Preheat oven to 375°F. In small bowl, combine flour, baking soda and salt; set aside.
- 2 In large mixer bowl, beat butter, granulated sugar and brown sugar until creamy. Beat in egg and vanilla extract. Gradually beat in flour mixture. Stir in 1 cup Nestle Toll House semi-sweet chocolate morsels. Spread batter in lightly greased 12" to 14" pizza pan or 15 /2x10 1/2" jelly-roll pan. Bake 20-24 minutes or until lightly browned.
- 3 Immediately sprinkle remaining 1 cup semi-sweet chocolate morsels over crust; drop peanut butter by spoonfuls onto morsels. Let stand 5 minutes or until soft and shiny. Gently spread chocolate and peanut butter over crust. Top with fruit and candy. Cut into wedges. Serve warm.
- 4 Makes about 12 servings.

Servings: 12

Recipe Type

Cookies, Pizza, Peanut Butt

Cheese Bread Pizzas

Cheese bread

Grated sharp cheddar cheese

Kitchen kettle chili sauce

Procedure

- 1 Slice cheese bread 1/2 inch thick. Cut slices in half crosswise.
- 2 Spread each bread piece with 1 tablespoon Kitchen Kettle chili sauce and sprinkle with 1 tablespoon grated sharp Cheddar cheese.

Cheese Pizza

- 3 Bake on cookie sheet 5 to 7 minutes at 400 degrees or until cheese melts.

Servings: 4

Cheese Pizza

1	cup	warm tap water			kneading
1		package dry yeast	4	cups	shredded mozzarella cheese
4 to 5	Tbs	cornmeal			
4 1/2	Tbs	olive oil	4		large tomatoes, cored and thinly sliced
1	tsp	salt, plus more for sprinkling	2	Tbs	grated Parmesan cheese
2 1/2	cups	all-purpose flour, plus more for			Freshly ground pepper, to taste
			16 to 20		fresh basil leaves

Procedure

- 1 Start the dough
- 2 Be sure an adult is nearby to help.
- 3 The warm water must be between 115°F and 125°F. Use the thermometer to check the temperature. Pour the water into the large bowl. Sprinkle the yeast over the water and let stand until the yeast becomes foamy, about 5 minutes.
- 4 Add 3 tablespoons of the cornmeal, 2 tablespoons of the olive oil, 1 teaspoon salt, and 1/2 cup of the flour to the bowl with the yeast.
- 5 Mix the dough
- 6 Using the wooden spoon, beat until the mixture is smooth.
- 7 Add the remaining flour, 1/2 cup at a time, beating after each addition, until a soft dough forms. You might not need to add every bit of the flour.
- 8 Sprinkle a work surface lightly with a little flour. Tip the dough out of the bowl onto the surface and get ready to knead.
- 9 Knead the dough
- 10 Dust your hands with flour. Using the heel of one hand, push the top half of the dough away from you. Then, fold the top half of the dough back toward you. Rotate the dough a quarter turn.
- 11 Repeat these same movements, continuing to push, fold, and rotate the dough until it feels smooth and springy, about 10 minutes. While you knead, occasionally dust the work surface with flour to prevent sticking. Gather the dough into a ball.
- 12 Let the dough rise

Cheese Pizza

- 13 Wash the large bowl and oil it lightly with 1/2 tablespoon of the olive oil.
- 14 Put the dough in the bowl, flip it around in the bowl to coat it with the oil, and cover the bowl with plastic wrap.
- 15 Note where the top of the dough is on the bowl. You can even mark it on the outside with a piece of tape if you like. Set the bowl in a warm place and let the dough rise until it has doubled in size, 45-60 minutes.
- 16 Get ready to bake
- 17 Place an oven rack as low as possible in the oven. Preheat the oven to 450°F.
- 18 Sprinkle the baking sheets with the remaining 12 tablespoons cornmeal, coating the surface evenly.
- 19 Smack the dough
- 20 Wipe off your work surface and dust it with a little flour.
- 21 Sink your fist into the risen dough to deflate it and then gather the dough into a ball. Tip the dough out of the bowl onto the work surface.
- 22 Using the rolling pin, smack the dough firmly all over 4 or 5 times. Rotate the dough a half turn and smack it again 4 or 5 times. Flip the dough over and repeat. (Smacking the dough will make it easier to work with.) Divide the dough in half.
- 23 Shape the pizza rounds
- 24 Using your hands, roll, press, and stretch one half of the dough into a 12-inch circle. Slide your hands under the round and lift it onto a prepared baking sheet. Pinch up the outer edge to make a ridge.
- 25 Using your fingers, rub 1 tablespoon of the oil all over the dough round. Sprinkle half of the mozzarella over the pizza. Top it with half of the tomato slices and sprinkle with 1 tablespoon of the grated Parmesan cheese, some salt and pepper, and a few fresh basil leaves.
- 26 Bake the pizza
- 27 Slide the baking pan into the oven and bake until the crust is browned and the cheese is bubbling, about 15 minutes. While the first pizza is baking, shape the second pizza dough round, place it on the other baking sheet, and add the toppings.
- 28 Ask an adult to help you remove the first pizza from the oven. Then, put the second pizza in the oven to bake.
- 29 Using the metal spatula, slide the first pizza onto the cutting board. Using the pizza cutter, cut into wedges and serve.

Servings: 1

Yield: 1, 12 inch pizza

Recipe Type

Baking, Bread, Pizza

Cheeseburger Pizza

2	package 7 1/2 oz pkg refrigerated Biscuits	1	cn (8 oz) tomatoes,drained And chopped
3/4 lb	Ground beef	2 Tbs	Sliced scallions
1/2 cup	Chopped onion	1/2 cup	Shredded Mozzarella cheese
1	cn 11 oz condensed Cheddar Cheese soup/sauce		Sliced pitted ripe olives And dill pickle chips for Garnish,if desired
2 tsp	Prepared mustard		
1/8 tsp	Hot pepper sauce		

Procedure

- 1 biscuits into a 12" round greased baking sheet or pizza pan.Bake 400 degrees for 10 minutes. Meanwhile,cook and stir beef and onion in a skillet until beef is browned and onion is tender.Drain off fat.Stir in soup, mustard and hot pepper sauce.heat through. Spread beef mixture over biscuits to within 1/2" of the edge. Top with remaining ingredients.Bake 5 minutes more or until biscuits are golden brown.Garnish with sliced pitted ripe olives and dill pickle chips,if desired.Cut into wedges and serve.Makes 6 servings.

Servings: 6

Cheesy Pepper and Mushroom Pizza

1 1/2 cup	Flour (or a little less)	2 Tbs	Grated Parmesan Cheese
1	package Active dry Yeast	1 tsp	Dried Basil, crushed
1/2 tsp	Sugar	1	x Clove Garlic, minced
1 tsp	Cooking oil	1	x Med Green / Sweet Red Pepper
3/4 cup	Lo-fat Cottage cheese,draine	1 cup	Sliced fresh Mushrooms
1 Tbs	Cornmeal	1 cup	Shredded Mozzarella Cheese
1	x Egg	*	

Procedure

- 1 * part-skim For crust, mix 3/4 cup of the flour, the yeast, sugar, and 1/4 t salt. Add oil and 1/2 cup warm water (120-130 deg). Beat with electric mixer on low speed 30 seconds, scraping the bowl. Beat on high speed 3 minutes. Stir

Cherry Cheese Pizza

in as much of the remaining flour as you can. Then, knead in enough remaining flour to make a moderately stiff dough that is smooth and elastic (5 minutes total). Shape into a ball. Place in a greased bowl; turn once. Cover; let rise in a warm place till double (about 30 minutes). Punch down. Cover; let rest 10 minutes. On a floured surface roll dough into a 14" circle. Place on a pizza pan sprayed with Pam and sprinkled with the cornmeal. Build up edges slightly. Bake crust in 425 deg F oven about 10 minutes or lightly browned. In a blender combine cottage cheese, egg, Parmesan cheese, basil, garlic, and 1/8 t pepper. Cover; blend till smooth. Spread over hot crust. Cut green pepper into rings. Place atop pizza with mushrooms. Sprinkle with Mozzarella. Bake in 425 deg oven till hot. Per serving: 224 calories, 15 g protein, 26 g carbohydrates, 7 g fat, mg cholesterol, 356 mg sodium, 212 mg potassium.

Servings: 6

Cherry Cheese Pizza

1	Recipe 9-inch Double Crust	1/3	cup	Walnuts, Chopped
	-Pastry	1	tsp	Vanilla
8	oz Cream Cheese (1 Package)	42	oz	Tart Cherry Pie Filling (2
1/2	cup Sugar			-Cans)
2	lg Eggs			

Procedure

- Here is an adaption of the old fashioned pizza. I know that it uses a canned pie filling, but you can also use your own pie filling. The canned is only used for speed.
- Roll out the pastry and put on a 16 inch pizza pan. Bake 15 minutes at 350 degrees F. Blend the cream cheese, sugar, eggs, walnuts and vanilla together until well blended. Pour into the pie crust and bake an additional 10 minutes. Cool until cold and top with the cherry pie filling. Top with whipped cream, if desired.

Servings: 6

Recipe Type

Pies

Cherry Cookie Pizza

	----crust----, * see note	2	tsp	Baking powder
1 1/3	cup	Margarine, softened		topping

Cherry Peanut Pizzaz			
2	Egg whites, whipped	16 oz	Fat-free cream cheese
2	Tbs Skim milk		-softened
2	tsp Vanilla	1/4 cup	Powdered sugar, sifted
4	cup Unbleached flour	21 oz	Cherry pie filling, chilled
1 1/2	cup Granulated sugar		

Procedure

- 1 Preheat oven to 350. Prepare a 12" pizza pan with cooking spray and flour; set aside. To prepare crust, combine margarine, egg white, milk, and vanilla in a mixing bowl. In another mixing bowl, combine flour, granulated sugar, and baking powder. Mix wet ingredients with dry ingredients just until moistened. On a lightly, floured surface, roll dough into a 12" circle. Press into prepared pizza pan. Bake for 7 minutes or until golden brown. Cool. Meanwhile, to prepare topping, combine powdered sugar and cream cheese. Spread over cooled cookie crust to within 1/2" of edge. Spoon cherry pie filling over cream cheese layer.

Servings: 12

Recipe Type

Cookies

Cherry Peanut Pizzaz

2	cup lightly salted peanuts	1/2	tsp seasoned salt, or to taste
1	cup dried tart cherries	1/2	tsp ground cumin
2	Tbs Worcestershire sauce	1/4	tsp ground red pepper (cayenne pepper), or to taste
1/2	tsp garlic powder		Vegetable oil

Procedure

- 1 Combine peanuts and cherries in a medium bowl. In a small bowl, combine Worcestershire sauce, garlic powder, seasoned salt, cumin and red pepper; mix well. Pour over peanut mixture; stir to coat.
- 2 Heat 1 or 2 teaspoons of oil in a large skillet over medium heat. Add peanut mixture. Cook, stirring constantly, 3 to 4 minutes, or until peanuts are light brown. Do not allow mixture to burn. Add more oil, if needed. Remove from heat. Spread on waxed paper or aluminum foil to cool. Store in a tightly covered container.

Servings: 8

Yield: 3 cups

Recipe Type

Snack

Chicago Deep Dish Pizza Dough

- | | | | | |
|-------|-------------------------------|-----|-----|-----------------|
| 1 | package Yeast | 1/2 | cup | Yellow cornmeal |
| 1 | tsp Sugar | 1 | tsp | Salt |
| 1 | cup Tepid water | 1/4 | cup | Oil |
| 2 1/3 | cup Bread flour; (2 1/3 to 3) | | | |

Procedure

- 1 Real Aman Food Dissolve yeast & sugar in 1/4 cup of the water till foamybine 2 3/4 cups flour, cornmeal, salt,oil and remaining 3/4 cup water in a bowl. Stir in yeast mixture vigorously. turn out to a floured surface and knead smooth and elastic, adding more flour if necessary to create a springy dough. Let rise double in an oiled bowl. Punch down and push dough into a deep dish pan or 12 to 15 inch pizza pan.The dough will rise as you are preparing the toppings.
- 2 Top as desired. Bake in a preheated 500 degree oven for 15 minutes. Lower heat to 375 and bake until bottom of crust is light brown about another 25 minutes or so. Serve Immediately
- 3 Note: for my abm I put in 1 cup water, 1/4 cup oil(I like olive) 3 cups flour, 1/2 cup cornmeal, 1 tsp salt, a tsp sugar, 2 tsp yeast and use the dough cycle . Follow your manufactures instructions to make dough in your abm . If you dont use the dough immediately you can freeze it or refrigerate it in a large floured plastic bag overnight.Punch it doen now and then in the bag when you think of it :) Enjoy!

Servings: 1

Chicago Style Pizza

- | | | | | |
|---|--|-------------------------------------|-----|-----------------------|
| 1 | package Active dry yeast;
activated | Into the breadmaker
put: | | |
| | in: | 2 3/4 | cup | Flour |
| 1 | cup Warm water | 1/4 | cup | Cornmeal |
| | | 1/4 | cup | Oil; peanut or canola |
| | | 2 | Tbs | Olive oil |

Procedure

- 1 Numero Uno Pizzeria The most difficult part of pizza construction is making the dough. Now that we have a bread maker (DAK) I decided to see if the dough could be made in the bread maker. Verdict: It works great!
- 2 Makes two 10-inch deep-dish pizzas.
- 3 Add the water/yeast mixture.
- 4 Start the bread maker in Manual/White Bread mode.
- 5 When the bread maker completes the fermentation and turns off, punch down the dough and let it rise a second time.
- 6 Total time is approximately 4 hours.
- 7 Divide the dough into two equal parts. Spread the dough in two 10-inch cake pans and up the sides. Cover the dough with slices of mozzarella cheese. **DO NOT USE GRATED CHEESE!** The cheese slices will melt into the dough when the pizza is baked and will provide a barrier from the toppings so that the crust will not get soggy. Drain two 28 oz. cans of Italian Style whole peeled pear tomatoes (we used Progresso) into a strainer or colander. Remove the ends of the tomatoes with a knife.
- 8 Squish with fingers or chop the tomatoes with a knife into smaller pieces and drain off all of the juices. Be careful - they squirt.
- 9 Be sure to press out all of the juices or else your pizza will get soggy.
- 10 Place the tomatoes on top of the mozzarella. Add salt, chopped garlic, basil and oregano. Top your pizzas with any of the following:
- 11 salami, green pepper, onions, sausage, pepperoni, olives, mushrooms, etc....
Dust the top the pizza with fresh grated parmesan or romano cheese.
- 12 Bake for 35-40 minutes at 375F.

Servings: 12

Chicago-Style Deep-Dish Pizza

3/4 lb	ground round	1/2 tsp	dried whole oregano
3 cups	sliced fresh mushrooms	1/2 tsp	fennel seeds, crushed
2 cups	chopped onion	2 cups	shredded part-skim mozzarella cheese
1 cup	chopped green bell pepper		
1 cup	chopped red bell pepper	1/2 tsp	salt
1 tsp	dried whole basil	1	deep-dish version of Basic Crust
		1 cup	Pizza Sauce

Procedure

- 1 Cook beef and next 7 ingredients in a large skillet over medium-high heat until browned, stirring to crumble beef. Drain well and place in a large bowl; stir in cheese and salt.
- 2 Spoon beef mixture into pizza crust; spread 1 cup pizza sauce over beef mixture. Bake at 425 degrees F for 20 minutes on bottom rack of oven.

Servings: 8

Recipe Type

Main Dish, Meat

Chicken and Bell Pepper Pizza with Barbecue Sauce

2	cup	Cooked Chicken; shredded	1/3	cup	Oil-Packed Sun-Dried Tomatoes; drained and thinly sliced
1	cup	Spicy Barbecue Sauce			
1		14" Round Unbaked Pizza Dough	1/4	cup	Pine Nuts; lightly toasted
1/2		md Onion; thinly sliced	2	tsp	Dried Oregano; crumbled
1/2		Green Bell Pepper; seeded and thinly sliced	1 1/2	cup	Mozzarella Cheese; shredded
1/2		Red Bell Pepper; seeded and thinly sliced			

Procedure

- 1 Preheat oven to 450F. Combine chicken and barbecue sauce in small bowl. Let mixture stand for 15 minutes. (Can be prepared up to 12 hours ahead; cover and refrigerate.) Lightly coat a baking pan with vegetable cooking spray, then sprinkle with a bit of cornmeal, if desired. Place pizza round on the prepared pan. Spread the chicken mixture over the top, then arrange the onion, bell peppers, sun-dried tomatoes and pine nuts over. Sprinkle with oregano. Season lightly with salt and pepper. Finally, spread the cheese evenly over and bake until the crust is golden brown and the topping is golden and bubbly, about 15-20 minutes.
- 2 Note: Fresh pizza dough is preferable. If you have a favorite pizza parlor which will sell the raw dough to you, that's great. (1lb of dough will roll and stretch into a 14" round.) You could also start with a baked cheese pizza crust (such as Boboli) available in the bread section of most superets. If using the baked shells, the oven temperature will remain the same, but decrease the baking time by a few minutes.

3

Servings: 6

Chili Pepper Pizza

3	Tbs	Olive oil	1	tsp	Active dried yeast
1		Onion, cut in 1/4s, sliced	2/3	cup	Warm water (~125°F./52.5°C.)
1		Garlic clove, crushed			
1		cn Tomatoes (8 oz)	1		cn Green chilies (3.5 oz)
1	Tbs	Tomato paste	6	oz	Mozzarella cheese, chopped
1/2	tsp	Dried oregano	2	oz	Pepperoni stick, sliced
1	cup	All-purpose flour	8		Ripe or green olives
1	cup	Whole-wheat flour			Tomato roses (opt)
1/4	tsp	Salt			Fresh parsley sprigs (opt)

Procedure

- 1 Lightly grease a 10" pizza pan. Heat 2 tablespoon of oil in a saucepan. Add onion, garlic, tomato paste, tomatoes with juice and oregano. Stir well to break up tomatoes, then simmer, uncovered, -15 minutes or until well thickened; cool. Preheat oven to 375°F. (190°C.). Put flours, salt and yeast in a bowl and mix well. Add water and mix to form a dough. Knead well, then roll to a 10" circle. Line greased pizza pan with dough.
- 2 Brush surface of dough with a little of remaining oil and cover with tomato mixture. Drain and chop chilies and sprinkle on top. Sprinkle with cheese and drizzle with remaining oil. Bake in preheated oven 25 minutes. Top pizza with pepperoni and olives and bake 10 minutes. Cut in wedges. Garnish with tomato roses and parsley sprigs, if desired, and serve hot.

Servings: 4

Chinese Pizza

		CRUST	2	Tbs	Salad oil
1		Package active dry yeast	1	tsp	Salt
2	tsp	Sugar	4	cup	Flour
1	1/4	cup			Warm water

Procedure

- 1 --SAUCE FOR CRUST-- tb Hoisin sauce tb Catsup ts Sesame-oil tb Oil
Cloves garlic, finely minced Or 3 slices ginger grated c Thinly sliced Chinese
-sausages /2 c Shredded water chestnuts /2 c Bamboo shoots, shredded Or 5

Chipotle Pizza

dried black mushrooms, -shredded Or 2 stalks green onion, -shredded /4
Onion, sliced Bell pepper, shredded tb Soy sauce tb Hoisin sauce tb Catsup ts
Sesame oil to brush on top -of pizza

- 2 This is from one of Yan's books... I haven't tried this, but it looks pretty tasty. In general, I 't care for Yan's recipes, although I do get a kick out of his show. I 't know what it is, but the few things I've made from this book just 't seem to quite make it.
- 3 To make crust: Dissolve yeast and sugar in warm water. Let set for 10 minutes. Stir in oil and salt; add flour gradually. Knead dough for 10 to 15 minutes or until smooth and elastic. Place in greased bowl, cover and let rise in a warm place free from drafts until double in bulk (1 1/2 to 2 hours). Punch down dough and roll into thin crust. Make 2 pizzas of 12" diameter, 1/4" thickness. Place crust on baking sheet.
- 4 Combine ingredients for sauce and set aside.
- 5 Heat oil over high heat; put in garlic and ginger, stir for 5 seconds. Add remaining ingredients, except hoisin sauce, catsup and sesame oil; reduce heat to medium-high. Stir-fry for 1 to 2 minutes. Add hoisin sauce and catsup and stir-fry for another minute.
- 6 Spread sauce on dough, then top with stir-fried vegetables and meat; brush sesame oil on top.
- 7 Bake pizza at 375F for 15 minutes or until golden brown. Serve and enjoy.
- 8 RES: One cup of sausage is equal to 3 sausages. For a classier pizza, add 1/2 cup sliced prawns For added hotness, put 1/2 teaspoon hot chili oil into the sauce.

Servings: 1

Chipotle Pizza

1 Tbs	Mashed canned chipotle chile (from a can of chipotles en Adobo)	2 Tbs	Olive oil
		1/2	Recipe pizza dough [You're on your own here... S.C.]
1 Tbs	Chipotle juices (from can)]	3 Tbs	Freshly grated Parmesan cheese
1 tsp	Garlic	1/2 cup	Grated Mozzarella cheese

Procedure

- 1 "Chipotle" chilies are a Mexican ingredient++hot smoked jalapenos packed in a vinegary adobo sauce. They are VERY hot. A little goes a long way.
- 2 Mix the chipotle, the juices, garlic and olive oil together.
- 3 Roll out pizza dough to a 10-inch circle; place on a baking sheet.

Chocolate Chip and Dried Fruit Pizza

- 4 Spread chipotle topping over dough, then sprinkle with the grated cheeses.
- 5 Bake for about 20 minutes.
- 6 Cut into wedges. [...using what ever implement you prefer. I'm not about to get into that debate!]

Servings: 1

Chocolate Chip and Dried Fruit Pizza

- | | | | |
|-----|--------------------------------|---|---------------------------|
| 1 | pk Refrigerated chocolate chip | 1 | tsp Orange marmalade |
| | -cookies | 2 | oz Vanilla-flavored candy |
| 20 | oz Package | | -coating |
| | | | - chopped |
| 1 | cup Diced dried fruit bits | 1 | tsp Oil |
| 1/4 | cup Coconut | | |
| 1/2 | cup Orange juice | | |

Procedure

- 1 Heat oven to 350 degrees. Press cookie dough in bottom of ungreased " pizza pan or 13x9" pan. Bake at 350 degrees or 15 to 25 minutes or until light golden brown. Cool completely. Meanwhile, in small saucepan over medium heat, combine dried fruit bits, coconut and orange juice. Cook over medium heat until juice is absorbed, about 10 minutes, stirring occasionally. Remove from heat; stir in marmalade. Refrigerate 25 minutes to cool completely. Spoon cold fruit mixture evenly over baked crust. In small saucepan over low heat, melt candy coating with oil, stirring constantly. Drizzle evenly over fruit mixture. Cut into squares to serve. Makes 30 to 36 servings.

Servings: 30

Recipe Type

Cookies

Chocolate Pizza

- | | | | |
|-----|---------------------------------|-----|------------------------------------|
| | -Taste of the Country | 1/2 | cup Marshmallows-mini |
| 8 | oz White chocolate;divided | 1/2 | cup Rice crispy cereal |
| 8 | oz Chocolate chips (semi-sweet) | 1/2 | cup Coconut |
| 1/2 | cup Peanuts-salted | 1/2 | cup Cherries-candied-red and green |

Procedure

- 1 In heavy saucepan or top of double boiler, melt 6oz white chocolate and the chocolate chips. Stir in peanuts, marshmallows and cereal. Pour onto a greased 10-inch pizza pan or a 10-inch circle of cardboard covered with foil. Spread to even out top. sprinkle with coconut. Top with cherries. Melt remaining white chocolate; drizzle over pizza. Chill. Yield 16-20 servings.
- 2 Oosting, MI Food & Wine RT by Svitek

Servings: 20

Chunky Pizza Soup

- | | | | | | |
|-----|-----|-------------------------|-----|-----|-----------------------------|
| 1 | Tbs | Oil; vegetable | 1 | cup | Stock; beef |
| 1 | | Onion; chopped small | 1 | cup | Pepperoni; thin sliced |
| 1/2 | cup | Mushrooms; sliced | 1/2 | tsp | Basil; dried |
| 1/4 | cup | Green peppers; slivered | 1 | cup | Cheese; mozzarella shredded |
| 1 | cup | Tomatoes; undrained | | | |

Procedure

- 1 Preheat oven broiler. Heat oil over medium heat, stirfry onion, mushroom and green pepper till soft, not browned. Add tomatoes, stock, pepperoni and basil, cook till heated through. Ladle soup into ovenproof bowls and sprinkle with cheese. Broil till cheese melts and is bubbly.

2

Servings: 4

Cliff's Pizza Topping

- | | | | | | |
|---|----|-----------------------------|---|-----|-----------------------------|
| 1 | lg | Bell pepper, green, chopped | 1 | lg | Tomato, sliced into rounds |
| 1 | lg | Bell pepper, red, chopped | 1 | cup | Mozzarella cheese, shredded |
| 1 | md | Onion, chopped | | | (Use more or less to taste) |

Procedure

- 1 Sprinkle cheese on rolled out pizza pie (1/2 recipe of Marty's pizza dough). Top with chopped peppers and onions, cover with round tomato slices. Sprinkle with salt and pepper. Cook for about 20 to 25 minutes on 450 degrees, or until crust is brown and cheese melted. (I omit pizza sauce for this one. If you've never tried it... try it just once, you might be surprised how good it is without sauce. Make sure the pizza is completely covered with vegetables, sometimes I use very finely chopped broccoli with this as well, and if I feel adventurous, jalapeno peppers).

Servings: 1

Coconut-Chocolate Cookie Pizza

3/4 cup	Butter or margarine	1	Egg
3/4 cup	Sugar	5 oz	Evaporated milk (2/3 cup)
1/2 cup	Unsweetened cocoa powder	1/2 cup	Sugar
1/4 tsp	Baking powder	2 Tbs	Butter or margarine
1	Egg yolk	1 cup	Flake coconut
1 tsp	Vanilla	1/2 cup	Pecans, chopped
1 cup	All-purpose flour		Chocolate curls, optional

Procedure

- 1 Beat the 3/4 butter or margarine in a large mixing bowl with an electric mixer on medium to high speed for 30 seconds. Add the 3/4 cup sugar, cocoa powder, and baking soda till combined. Beat in egg yolk and vanilla till combined. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour with a wooden spoon. Spread dough in a lightly greased 12-inch pizza pan. Bake in a 350~F oven about 20 minutes or till golden. Meanwhile, beat the 1 egg slightly in a medium; saucepan. Stir in evaporated milk, the 1/2 cup sugar, and the 2 tablespoons butter or margarine. Cook and stir over medium heat till thickened and mixture just comes to boiling. Remove from heat and stir in coconut and pecans. Spread over crust. Bake 5 minutes more. Cool in pan on a wire rack. If desired, garnish with chocolate curls. Cut into wedges to serve. Makes 12 to 16 servings. .

Servings: 16

Recipe Type

Cookies

Cream Cheese Chocolate Chip Pizza (Soft)

1 cup	Butter-margarine; softened	2 1/4 cup	All purpose flour
3/4 cup	Sugar	1 tsp	Baking soda
3/4 cup	Brown sugar	1/4 tsp	Salt
8 oz	Cream cheese; softened	12 oz	Semisweet chocolate chips
1 tsp	Vanilla	1 cup	Chopped walnuts (optional)
2	Eggs		

Procedure

- 1 Preheat oven to 375. Lightly grease two 12 inch pizza pans. Cream butter and sugar
- 2 Combine flour, baking soda and salt in small bowl. Add to creamed mixture. Divide dough in half, spread each half evenly into prepared pans.
- 3 **IMPORTANT - DO NOT SPREAD ALL THE WAY TO EDGES, THIS DOUGH DOES SPREAD**
- 4 Bake 20 to 30 minutes or until lightly browned. Cool completely in pans
- 5 To serve: cut into slim wedges.

Servings: 2

Crock Pot Pizza

- | | | | |
|----------|------------------------------|---|---------------------------|
| 1 1/2 lb | Hamburger (browned w/onions) | 2 | lg Bags mozzarella cheese |
| 2/3 | package Cooked rigatoni | 1 | package Pepperoni |
| 2 | cn Pizza sauce | | Mushrooms |

Procedure

- 1 Layer ingredients in crock pot. Cook low for 5 hours. Makes a full pot.

Servings: 1

Crockpot Pizza

- | | | | |
|----------|--------------------------|-------|-----------------------------|
| 1 1/2 lb | Ground beef | 4 oz | Mozzarella cheese; shredded |
| 14 oz | Spaghetti sauce | 1 | package Noodles (12oz) |
| 4 oz | Cheddar cheese; shredded | 14 oz | Spaghetti sauce |
| 6 oz | Pepperoni; sliced | | Mushrooms; chopped |
| 1 | Onion; chopped | | Green peppers; chopped |

Procedure

- 1 Brown meat and onion. Drain grease. Add sauce. Simmer. Boil noodles until tender; drain. In crock pot, put a layer of sauce, noodles, meat/sauce mixture, cheses, pepperoni and as much green peppers and mushrooms as you want. Original recipe I had said to repeat layers one more time, but I did the layers over a few times more. Cook on **HIGH** for 30 minutes and then on **LOW** for 1 hour (I cooked on **HIGH** for minutes and **LOW** for 2 hours), until cheeses melts. This can be made in a deep casserole dish in the oven at 350 degrees F. until cheese melts.

Servings: 6

Crockpot Pizza #2

1 1/2 lb	Ground beef	4 oz	Mozzarella cheese; grated
14 oz	Spaghetti sauce	1	package Noodles (12oz)
4 oz	Cheddar cheese; grated		Mushrooms
6 oz	Pepperoni; sliced		Green peppers
1	Onion; chopped		

Procedure

- 1 Brown meat and onion. Drain grease. Add sauces. Simmer. Boil noodles until tender; drain. In crock pot, put a layer of sauce, noodles, meat/sauce mixture, cheses, pepperoni and as much green peppers and mushrooms as you want. Original recipe I had said to repeat layers one more time, but I did the layers over a few times more. Cook on HIGH for 30 minutes and then on LOW for 1 hour (I cooked on HIGH for minutes and LOW for 2 hours), until cheeses melts. This can be made in a deep casserole dish in the oven at 350~F until cheese melts.

Servings: 6

Crusty Pizza Dough

1	package Active dry yeast	2	tsp Olive oil
1	cup Warm water	3 1/2	cup Flour
1/2	tsp Salt		Cornmeal

Procedure

- 1 Dissolve yeast in warm water in warmed bowl. Add salt, olive oil and 2 1/2 cups flour. Attach bowl and dough hook, Turn to speed 2 and mix 2 minutes. Continuing on speed 2, add remaining flour, 1/2 cup at a time, until dough clings to hook and cleans side of bowl. Knead on speed two for 5 minutes. Place in greased bowl, turning to grease top. Cover, let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Punch dough down. Brush a 14 inch pizza pan with oil, sprinkle with cornmeal. Press dough across bottom of pan, forming a collar around edge to hold filling. Top with desired fillings. Bake at 450 F for 15 to 20 minutes. Yield: one 14 inch pizza.

Servings: 1

Deep Dish Pizza

56	oz	Tomatoes	3/4	tsp	Basil
1 1/2	tsp	Salt	3	tsp	Oregano
2 1/2	tsp	Sugar	5	cup	Shredded mozzarella
3/4	tsp	Pepper	1	lb	Mild Italian Sausage

Procedure

- 1 Bake sausage in 400 oven about 20 min. Drain and set aside. Squeeze tomatoes with hands or fork to remove all the juice. Mix seasonings into squeezed tomatoes. Spread Mozzarella on top of dough. Place pieces of sausage over cheese. Place tomato mix on top of sausage. Sprinkle with more oreg. 450 15 min.
- 2 DOUGH: 2 pkgs. powdered yeast, 2/3 C. plus 4 tbsp. warm water, 3 C. flour, 1/2 C. olive oil, 1 tsp. salt. Dissolve yeast in warm water. Then mix all the ingredients together. Knead for 5 min. Put dough in lightly oiled bowl and cover. Let rise until doubled, about 1 hour. Divide dough into 2 pieces and place in oiled pans. Spread dough with fingers around bottom and part way up sides of pans. If dough tears just pinch together. Place toppings on dough. Bake 450 for 15 min on bottom of oven (gas) Second rung from bott.(elec)

Servings: 6

Deep-Dish Pizza No. 1

		Dough			Plum tomatoes (see note)
1 1/2		package Active dry yeast	1	tsp	Dried basil or
1/2	cup	Warm water; (105-115 deg)	2	tsp	Fresh basil; chopped
			1	tsp	Oregano
1	Tbs	Sugar			Salt to taste
3 1/2	cup	Unbleached flour	10	oz	Mozzarella cheese; sliced
1	tsp	Salt			Thin
1/2	cup	Yellow cornmeal	1/4	cup	Parmesan cheese; freshly
1/4	cup	Vegetable oil			Grated
1/2	cup	Warm water	1/2	lb	Italian sausage; casing
		Topping			Removed
1		Brand;			Olive oil
		Tomatoes or			
1 28	oz	can italian-style			

Procedure

- 1 Oil the bottom and sides of the pizza pan. Spread the dough in the pan with your fingers and palm. (It will spread move easily if you let it sit in the pan for about 10 minutes.) Work the dough until it covers the bottom of the pan. Pull the edges of the dough up to form a lip or a pronounced border all around the pan. Preheat the oven to 475 degrees. Prick the dough bottom with a fork at 1/2 inch intervals and parbake the crust for exactly 4 minutes in the preheated oven. Brush the crust lightly with olive oil.

Servings: 1

Easy No-Time Pizza Crust

1	cup	Warm water	2	Tbs	Oil
1	tsp	Sugar	1	tsp	Salt
2	tsp	Active dry yeast	1	tsp	Sugar
2 1/2	cup	Flour; all-purpose			

Procedure

- 1 Preparation Time: 0:40 Add 1 teaspoon sugar to the warm water. Sprinkle the yeast on top of the water and mix. Let rise for about 5 minutes. To the food processor add flour, oil, salt, and sugar. Pulse off/on a couple of times to mix. While the food processor is running, add proofed yeast/water mixture. Let flour mixture combine with the liquid and knead for about 1 minute until dough is smooth. Add more water or flour, if necessary to get a smooth dough. Let dough rest for 5 minutes before rolling out. Makes 2- 12" pizzas or 1- 15" large deep-dish. Bake dough at 425F.

Servings: 4

Easy Pizza

2	large	pizza bases	75	g	(3oz) pepperoni, sliced
295	g	can Campbell's Condensed Cream of Tomato & Red Pepper	6		spring onions, trimmed, chopped
			100	g	(3 1/2oz) cheddar cheese, grated

Procedure

- 1 Pre-heat oven to 200°C (400°F, Gas 6). Put pizza bases on a heavy baking sheet. Divide undiluted soup between them and spread over, almost to the edge.
- 2 Top with pepperoni, onion and then cheese.

3 Bake for 10 mins.

4 Serve with salad.

Servings: 4

Preparation Time: 5 minutes

Cooking Time: 10 minutes

Recipe Type

Easy, Pizza

English Muffin Pizza

6	English Muffins	Sliced Olives
4 oz	Sliced Pepperoni	Chopped Onion
6 oz	Monterey Cheese	Diced Green Pepper
6 oz	Pizza Sauce	

Procedure

- 1 Place English muffin halves on a cookie sheet. Spread each half with enough pizza sauce to cover generously. Put 3-4 slices of pepperoni on each half and then place a generous portion of shredded cheese on top of each pizza. Place in a 350F oven for approximately 15 minutes. Serve hot.

Servings: 3

Excellent Pizza Crust

3/4 cup	Water	1 Tbs	Butter
2 cup	Bread flour	1 Tbs	Dry milk
1 tsp	Salt	1 tsp	Yeast
2 Tbs	Sugar		

Procedure

- 1 Place ingredients in BM. Set to DOUGH cycle. Remove Dough. Sprinkle cornmeal on 12" nonstick pan. Place dough in center. Sprinkle a small amount of water on top. Cover with a towel. Let rise 25 minutes in a warm place. Preheat oven to 475. Push dough to the edge of the pan, covering entire pan. Top with sauce and goodies. Bake on bottom rack 11 to 13 minutes. Make sure crust is completely done (dark) in center.

Servings: 1

Yield: 1 Pizza

Fast & Fit Sunny Pizza Pie

pizza pie provencal		filling	
1/3 cup	cornmeal	1 1/2 cups	broccoli, thawed from frozen
1/2 cup	whole wheat flour		
1/2 cup	all-purpose flour	3	green onions, chopped
1/2 tsp	baking powder	10	olives, quartered
1/2 tsp	baking soda	3 oz	canned waterpacked tuna, drain and chunk
1/2 tsp	dried basil	5	marinated artichokes, halved
1/4 tsp	salt		
1/2 cup	buttermilk	1/2 tsp	dried thyme
2 Tbs	olive oil	1/4 tsp	pepper
		1 1/2 cups	mozzarella, shredded

Procedure

- 1 Serve with lightly dressed salad greens, tossed with tomatoes, then finish with pineapple chunks spooned over yogurt. Sprinkle 1 tbsp of the cornmeal over side and bottom of greased 9-inch glass pie plate; set aside. In a bowl, combine whole wheat and all-purpose flours, remaining cornmeal, baking powder, baking soda, basil and salt; mix in buttermilk and oil. On work surface, knead about 10 times to form smooth dough. Press evenly over bottom and 1-inch up side of pie plate. Filling: Top with broccoli, onions, olives, tuna, artichokes, thyme and pepper; sprinkle with cheese. Bake in 375F 190C oven for about 25 minutes or until crust is golden on bottom. If desired, broil for 2-3 minutes to brown cheese. Other nutritious ingredients be substituted for tuna if desired.

Servings: 4

Recipe Type

Pies

Flavored Pizza Doughs

4 oz	Prosciutto, cut into 1/4 inch dice, or 4 ounces fresh sausage	1	sm Sweet onion, peeled, minced, and cooked until translucent in 1
------	---	---	---

Cheese Dough:

Onion Dough:

Fococcia Bread/pizza Dough

1/4 cup Freshly grated Provolone,
caciocavallo, Parmesan, or
Romano cheese

Procedure

- 1 "Different flavorings can be kneaded into basic pizza dough for some delicious variations. Prepare the dough as usual, letting it double in bulk; punch it down and knead in the flavoring of your choice until it is well distributed. Refrigerate the dough for 15 to 20 minutes before stretching or rolling it out or let it go through another rising before shaping it.
- 2 Note: Sometime flavored doughs become sticky after the additional ingredients have been kneaded in. If this happens, simply knead in a small amount of flour until the dough is smooth and no longer sticks."
- 3 Prosciutto or Sausage Dough:
- 4 teaspoon olive oil, or 1/4 cup finely chopped white part of scallions
- 5 Herb Dough 1 teaspoon dried thyme, crumbled dried sage, or dried rosemary, or 1 to 2 Tbsp fresh marjoram, fresh mint, fresh oregano, fresh sage, fresh thyme, fresh rosemary, fresh parsley leaves, fresh chives, or fresh basil (separately or in combination of 2 herbs)

Servings: 6

Fococcia Bread/pizza Dough

2	package Fast-rising dry yeast	1/2	cup	Salad oil
2	cup Tepid water (90 degrees)	1	tsp	Table salt
2	Tbs Sugar	5 1/2	cup	Unbleached white flour
4	Tbs Olive oil	3		cl Garlic

Procedure

- 1 Dissolve the yeast in the tepid water. Add sugar, olive oil, salad oil, and regular salt. Mix 3 cups of the flour and whip until the dough begins to leave the sides of the mixing bowl, about 10 minutes. Mix in remaining flour by hand or with a dough hook and knead the dough until it is smooth. Allow the dough to rise twice, right in the bowl, and punch down after each rising. Either freeze at this point or roll out into two pizza rounds. Put on pizza tray and rub with garlic. Add toppings and bake at 450 degrees for 10-15 minutes. Check to see when done.

Servings: 2

Four Seasons Pizza

	For the pizza dough:		For the topping:
1 1/4 tsp	active dry yeast	1	red bell pepper
1/2 cup	warm water (105°-115°F)	1/2 cup	tomato sauce
1 1/2 cups	unbleached all-purpose flour	2	fresh white mushrooms, brushed clean and thinly sliced
1 tsp	salt	2	jarred or canned artichoke hearts, drained and thinly sliced
	For the tomato sauce:	6	black olives, pitted and thinly sliced
2	large garlic cloves, minced	2 Tbs	olive oil
1/4 cup	olive oil	2	fresh basil leaves, torn into small pieces
2 lb	ripe plum tomatoes, peeled, seeded and diced		
	Salt and freshly ground pepper, to taste		
pinch	of dried oregano or 6 fresh basil leaves, torn into pieces		

Procedure

- 1 To make the dough, in a small bowl, sprinkle the yeast over the warm water and let stand until creamy, about 5 minutes. Stir until dissolved.
- 2 In a large bowl, using a wooden spoon, stir together the flour and salt. Add the yeast mixture and stir until a soft dough forms, about 2 minutes. Turn out the dough onto a lightly floured surface and knead until smooth and elastic, about 10 minutes. Shape it into a ball.
- 3 Place the dough in a floured bowl. Cover the bowl with plastic wrap and let rise in a warm, draft-free place until doubled in bulk, about 2 hours.
- 4 Punch down the dough and knead briefly on a floured work surface to remove any air bubbles. Leave the ball on the floured surface and invert a bowl over it. Let rise until doubled in bulk, about 1 hour.
- 5 Place a pizza stone or unglazed quarry tiles on the lowest rack of an oven and preheat the oven to its hottest setting (500° or 550°F) 30 to 60 minutes before baking.
- 6 To make the sauce, in a large, wide saucepan over medium heat, cook the garlic in the olive oil just until fragrant, about 30 seconds. Add the tomatoes and their juice and bring to a simmer. Add salt, pepper and dried oregano, if

Fresh Fruit Pizza Cookie

using. Cook, crushing the tomatoes with the back of a wooden spoon, and stirring occasionally, until thick and rich, 20 to 25 minutes. Remove from the heat and stir in the basil, if using.

- 7 To make the topping, roast the bell pepper: Holding the bell pepper with long-handled tongs, place directly over a medium-high flame on a stovetop, turning as needed, until the skin is evenly blistered and lightly charred; do not allow the flesh to burn. Transfer to a bowl, cover with plastic wrap or aluminum foil, and let cool. Then remove the stem and seeds, peel away the skin, and cut or tear into long, narrow strips. Set aside.
- 8 Uncover the dough and, using your fingers, stretch and flatten it into a 12-inch round, turning the round over once or twice as you work.
- 9 Dust a pizza peel or the back of a baking sheet with flour. Place the dough round on the peel and shake the peel once or twice to be sure the dough isn't sticking. If it is, lift the round and dust the peel or baking sheet with more flour.
- 10 Spread the tomato sauce on the dough, leaving a 1/2-inch border uncovered. Visualize the surface in 4 equal wedges and arrange the mushrooms, artichoke slices, olives and pepper strips each in their own wedge. Drizzle with the olive oil.
- 11 Immediately slide the pizza onto the baking stone. Bake until the edges are puffed and the crust is crisp and golden brown, 5 to 7 minutes.
- 12 Remove from the oven and transfer to a cutting board. Sprinkle with the basil, cut into wedges and serve immediately.

Servings: 1

Yield: Makes one 12-inch pizza; serves 2 to 4.

Recipe Type

Baking, Bread, Pizza

Fresh Fruit Pizza Cookie

1	pk (20oz) refrigerated	-wedges
	-chocolate chip cookie	2
	dough	1
1	pk (8oz) light cream cheese	1/4 cup
1/3 cup	Sugar	Raspberries
1	tsp Vanilla	1/4 cup
1/2	Fresh pineapple, cut in thin	Apricot jam, melted

Procedure

- 1 Servings: 8
- 2 Press small pieces of cookie dough into 14-inch pizza pan. Bake in 350 deg. oven 12 to 15 minutes or until browned and puffed. Cool completely on wire rack.
- 3 Beat cream cheese, sugar and vanilla in medium bowl until blended. Spread over cooled cookie.
- 4 Arrange pineapple around out edge of cream cheese. Arrange kiwifruit, bananas and raspberries in flower patter over pineapple. Brush with jam.

Servings: 8

Recipe Type

Cookies

Fresh Mushroom and Pepper Pizza

8	oz	fresh white mushrooms	1		prebaked (16 ounce) pizza shell
1		large sweet red bell pepper	1/4	cup	grated Parmesan cheese
1 1/2	cups	shredded fontina cheese, divided	3	Tbs	Italian salad dressing

Procedure

- 1 Preheat oven to 450 degrees. Trim mushrooms; cut into thin slices (makes about 3 cups). Cut bell pepper in thin strips. Sprinkle 1/2 cup fontina over pizza shell. In a large bowl, combine mushrooms, pepper strips, Parmesan and salad dressing until well blended; scatter over pizza shell.
- 2 Sprinkle with remaining 1 cup fontina. Bake until mushrooms are tender and cheese has melted, 10 to 12 minutes. Top with chopped parsley, if desired. Variations: In addition to or in place of the red bell pepper, use 1/2 cup thinly sliced plum tomatoes, green onions or pepperoni.

Servings: 4

Recipe Type

Main Dish, Vegetarian

Frozen Bread Dough Pizza

1	cup	Cubed; cooked ham	1	Tbs	Grated parmesan cheese
1	cup	Cubed swiss or cheddar cheese	2		Eggs; beaten

- | | | |
|--------------------------------------|---|---|
| 1 cup Diced pepperoni | 1 | Fruit Pizza Fijian Style
Bread dough |
| 1 cup Cubed hard boiled egg (4 eggs) | | |

Procedure

- 1 Preheat oven to 425 degrees. Press out dough. Pour filling in center. Fold over. Press edges. Let rise on cookie sheet 20 minutes. Prick with fork. Brush with butter before and after baking. Bake 35 minutes, covered with foil. Bake 15 minutes, uncovered.

Servings: 4

Fruit Pizza Fijian Style

- | | |
|---|---|
| * 1 cup unsweetened has-ingredient::apple butter | * 1/4 teaspoon has-ingredient::cinnamon |
| * 1 has-ingredient::kiwi fruit, peeled and sliced | |
| * 6 large has-ingredient::strawberries, sliced | |
| * 1 has-ingredient::Apple or has-ingredient::Pear, peeled, cored, and thinly sliced | |

Procedure

- 1 Spread apple butter over pita bread.
- 2 Arrange slices of fruit on top of apple butter.
- 3 Sprinkle with cinnamon.
- 4 Serve as is or heat in 350-degree oven for 15 minutes and serve warm.

Servings: 4

Fruiteroni Pizza

- | | | | |
|------------|--|------|---|
| 1 | 12-inch prebaked thin pizza crust OR 12-inch regular pizza crust | 1 | large or 2 small thinly sliced fresh California peaches |
| 1/2 cup | pasta sauce OR pizza sauce | 2 | medium thinly sliced fresh California plums |
| 1 1/2 cups | shredded mozzarella OR cheese | 2 oz | sliced pepperoni |
| | | | diced green peppers (optional) |

Procedure

- 1 Preheat oven to 425 degrees.
- 2 Spread pizza base with sauce. Sprinkle with half the cheese.
- 3 Top with fruit slices and pepperoni, then sprinkle with remaining cheese and the green pepper.
- 4 Bake on cookie sheet at 425 degrees for 15 minutes or until heated through.
- 5 Cut into wedges.

Servings: 8

Recipe Type

Main Dish

Garbanzo Pizza

Garbanzo beans (chick-peas)	Rosemary
Oregano	Mozzerella cheese
Basil	Tomatoes (or tomato sauce)

Procedure

- 1 Bring the garbanzo beans to the point of readiness for putting in the food-processor. (i.e. open the can, or soak overnight and cook).
- 2 Puree the beans, adding water to make them smooth and spreadable.
- 3 Grease enough pan space to accommo however much garbanzo beans you've pureed. Spread out the pureed beans on the pan(s) about pizza thickness and cover liberally with a GOOD olive oil. Now cover with with the remaining ingredients, or with whatever else is in the fridge and might go well with it.
- 4 Bake at about 190 C for a half hour or until just prior to burning commences. You should be able to cut pieces. If it's still rather mushy, put it in a bit longer.
- 5 This might work with a combination of tofu and garbanzo beans as well. I discovered that the tofu/garbanzo mixture worked nicely in the tolafele recipe I submitted earlier. (Roughly equal proportions).

Servings: 1

Garden Eggplant Pizza

	Ingredients		
		2	cups (8 ounces) shredded mozzarella cheese
1	large eggplant, peeled		
1	medium tomato	1/2	tsp dried basil
		1/2	tsp dried oregano

Gelatin Pizza

1	red bell pepper	1/2	tsp	dried thyme
1	onion	1/4	tsp	garlic powder
1	small zucchini	1/2	tsp	salt
3	Tbs olive oil, divided	1/4	tsp	freshly ground pepper
1	(16-ounce) package prebaked Italian pizza crust			

Procedure

- 1 Preparation
- 2 Chop eggplant and next 4 ingredients coarsely; sauté in 1 tablespoon oil in a large skillet over medium-high heat 10 minutes or until tender.
- 3 Layer pizza crust evenly with cheese and eggplant mixture; sprinkle with basil and next 5 ingredients. Drizzle with remaining 2 tablespoons oil.
- 4 Bake at 425° for 10 minutes or until golden.

Servings: 6

Preparation Time: 30 minutes

Cooking Time: 10 minutes

Recipe Type

Baking, Bread, Pizza

Recipe Tips

To substitute fresh herbs, use three times more than dried.

Prep: 30 min., Cook: 10 min., Bake: 10 min.

Gelatin Pizza

4	package (4 serving size) or		Non-stick cooking spray
2	package (8 serving size)	1	cup Cool- whip
	jello powder, any flavor	2	cup Cut-up fruit
2 1/2	cup Boiling water		

Procedure

- 1 Servings: 10 to 12
- 2 Pour gelatin into bowl. Add 2 1/2 cups boiling water to gelatin. Stir, until gelatin is completely dissolved, about 2 minutes. Spray pizza pan with non-stick cooking spray. Pour gelatin mixture into pizza pan. Put pan into refrigerator to chill until firm, about 3 hours.

Goat Cheese-and-walnut Pizza Topping

- 3 Remove pan from refrigerator when ready to serve. Put about 1 inch of warm water in sink. Carefully dip just bottom of pan into warm water for 15 seconds. Spread whipped topping over gelatin just before serving, leaving about 1 inch of space around outside edge of gelatin for pizza "crust".
- 4 Top pizza with fruit, arranging fruit in whatever design you like. Cut pizza into wedges.

Servings: 1

Goat Cheese-and-walnut Pizza Topping

6 oz	Fresh goat cheese	2 Tbs	Walnut or safflower oil
1/2 cup	Walnuts		

Procedure

- 1 CRUMBLE THE GOAT CHEESE and sprinkle it all over the pizza. In a small bowl toss the walnuts with the walnut or safflower oil to coat. Place the walnuts all over the pizza. Bake according to directions.
- 2 Makes Enough for 2 9-Inch Pizzas

Servings: 2

Grilled Asparagus and Prosciutto Pizza

2 Tbs	extra-virgin olive oil	2	asparagus spears, cut into 3-inch pieces and
2	garlic cloves, sliced		blanched
1/2	batch thin-crust pizza dough (see related recipe at right)	1/4 cup	thinly sliced red onion
	All-purpose flour for dusting	1 oz	thinly sliced prosciutto, torn into strips 2 inches wide
6 oz	fresh mozzarella cheese, sliced 1/4 inch thick	1 oz	Parmigiano-Reggiano cheese, shaved into thin pieces

Procedure

- 1 Prepare a hot fire in a grill and preheat a grill-top pizza stone for at least 30 minutes, until the thermometer on the stone registers 500°F.
- 2 In a small fry pan over low heat, warm the olive oil. Add the garlic, then remove the pan from the heat.
- 3 Using a rolling pin or your hands, gently roll out or stretch the pizza dough into a 10-inch round. Lightly dust a pizza peel with flour and lay the dough on

Grilled Garden Pizza

top. Lightly brush the dough with the garlic-infused olive oil. Scatter the mozzarella cheese evenly over the dough, leaving a 1/2-inch border. Arrange the asparagus and onion on top. Drape the prosciutto over the vegetables.

- 4 Carefully slide the pizza onto the preheated pizza stone, cover the grill and bake until the crust is golden brown, 8 to 10 minutes. Scatter the Parmigiano-Reggiano cheese on top. Using the pizza peel, transfer the pizza to a cutting board and cut into slices. Serve immediately.

Servings: 2

Recipe Type

Baking, Bread, Pizza

Grilled Garden Pizza

2/3	cup	Warm water	1	package	Active dry yeast
1	Tbs	Olive oil	2	tsp	Sugar
1 1/3	cup	All-purpose flour	3/4	cup	Quick or old-fashioned oats
1/4	cup	Romano cheese	1/2	cup	Green pepper, sliced
1/2	cup	Red onion, thinly sliced	1/4	cup	Chopped fresh basil or
2		Cloves of garlic	4	tsp	Dried basil
2	cup	Plum tomatoes, thinly sliced	1 1/2	cup	Shredded part-skim mozzarell

Procedure

- 1 Combine first 4 ingredients; let stand 10 minutes or until foamy. In mixer bowl, combine flour and uncooked oats. On low speed of electric mixer, gradually add yeast mixture; mix an additional 2 minutes. (Dough will be soft.) Knead on floured surface 5 times. Place in medium bowl sprayed with no-stick cooking spray, turning once to coat. Cover; let rise in warm place 30 minutes or until almost doubled. Punch dough down; divide into 4 portions. On floured surface each into 6 inch circle. Grill over medium hot coals 2 to 4 minutes or until bottom is golden brown. Remove from grill. On browned side, layer remaining ingredients in order listed. Return to grill. Cover; cook 4 to 6 minutes or until bottom is golden brown and cheese begins to melt. To bake in oven: Heat oven to 425 degrees. Spray cookie sheet with no-stick cooking spray or oil lightly. Each portion of dough into 6-inch circle onto prepared sheet. Layer with Romano, 1/2 of mozzarella, bell pepper, onion, basil, garlic and tomatoes. Bake 25 minutes or until crust is golden brown. Sprinkle immediately with remaining cheese.

Servings: 4

Grilled Margherita Pizza

2	Tbs	extra-virgin olive oil		thick
2		garlic cloves, sliced	1 oz	Parmigiano-Reggiano cheese, grated
1/2		batch thin-crust pizza dough (see related recipe at right)	1 cup	cherry tomatoes, halved
		All-purpose flour for dusting	1/4 cup	baby arugula
			1/4 cup	chopped fresh basil
6	oz	fresh mozzarella cheese, sliced 1/4 inch		Kosher salt, to taste

Procedure

- 1 Prepare a hot fire in a grill and preheat a grill-top pizza stone for at least 30 minutes, until the thermometer on the stone registers 500°F.
- 2 In a small fry pan over low heat, warm the olive oil. Add the garlic, then remove the pan from the heat.
- 3 Using a rolling pin or your hands, gently roll out or stretch the pizza dough into a 10-inch round. Lightly dust a pizza peel with flour and lay the dough on top. Lightly brush the dough with the garlic-infused olive oil. Scatter the mozzarella and Parmigiano-Reggiano cheeses evenly over the dough, leaving a 1/2-inch border. Arrange half of the tomatoes on top.
- 4 Carefully slide the pizza onto the preheated pizza stone, cover the grill and bake until the crust is golden brown, 8 to 10 minutes. Scatter the remaining tomatoes, the arugula and basil on top and season with salt. Using the pizza peel, transfer the pizza to a cutting board and cut into slices. Serve immediately.

Servings: 2

Recipe Type

Baking, Bread, Pizza

Grilled Pizza Sandwiches (Sandwich Machine)

2/3	cup	Pizza sauce (canned)	4	Slices cheese
8		Slices bread	1	Garlic powder
4		Large slices salami	1	Butter or margarine

Procedure

- 1 Spread pizza sauce on one side of each bread slice. Top one slice with salami slice then cheese slice. Sprinkle with garlic powder. Top with second slice of bread, sauce side down. Butter both sides.
- 2 Grill

Servings: 6

Hamburger Pizza

	CRUST	1	Active Dry Yeast; Package
2 1/2	cup Bisquick Baking Mix	2/3	cup Water; Hot

Procedure

- 1 -MEAT MIXTURE- 1lb Lean Ground Beef /2 c Onion; Chopped, 1 Md oz Tomato Sauce; 1 Cn t Oregano Leaves /4 t Pepper
- 2 ---TOPPING--- /2 c Green Pepper; Chopped, Opt. c Mozzarella Cheese; Shredded c Parmesan Cheese; Grated
- 3 Heat the oven to 425 degrees F. Mix the baking mix and yeast and stir in the hot water. Turn the dough onto a well-floured surface and knead until smooth, about 20 times. Let the dough rest a few minutes. While the dough is resting, cook and stir the meat and onion in a large skillet until the onion is tender and the meat is brown. Drain off the excess fat. Stir in the tomato sauce, oregano leaves, and pepper and set aside. Divide the dough in half. Roll each half on an ungreased baking sheet into a rectangle, 13 X -inches or on a pizza pan 12-inches in diameter. Pinch the edges to make a slight rim. Spread the meat mixture almost to the edges. Top with the green pepper and cheeses. Bake until the crust is brown and the filling is hot and bubbly, 15 to 20 minutes. Cut into squares or wedges and serve. NOTE: If desired, you can use shredded Cheddar Cheese for the Mozzarella in the above recipe.

Servings: 8

Heirloom Tomato and Basil Pizza

1/2	batch thin-crust pizza dough (see related recipe at right)	4	oz	heirloom tomatoes, thinly sliced, or 1/2
	All-purpose flour for dusting		pint	cherry tomatoes, halved
	Olive oil for brushing	5		Salt and freshly ground pepper, to taste
3 1/2	oz mozzarella cheese, grated			or 6 fresh basil leaves, thinly sliced

Procedure

- 1 Prepare a hot fire in a grill and preheat a pizza stone for at least 30 minutes, until the thermometer on the stone registers 500°F.
- 2 Using a rolling pin or your hands, gently roll out or stretch the dough into a 10-inch round. Lightly dust a pizza peel with flour and lay the dough on top. Lightly brush the dough with olive oil. Scatter the cheese evenly over the dough, leaving a 1/2-inch border. Arrange the tomatoes on top and season with salt and pepper. Carefully slide the pizza onto the preheated pizza stone, cover the grill and bake until the crust is golden brown, 10 to 12 minutes.
- 3 Using a pizza peel, transfer the pizza to a cutting board and cut into slices. Scatter the basil over the pizza and serve immediately.

Servings: 2

Recipe Type

Baking, Bread, Pizza

Herb Pizza Dough

1	package	Active dry yeast	2 1/4	cup	Plus 1 tbsp. all-purpose flour
1	tsp	Sugar			
7/8	cup	Warm water, 110 degrees	1/2	tsp	Salt
1/4	cup	Chopped herbs, optional *	1	Tbs	Garlic olive oil, more as needed **

Procedure

- 1 Oil and cornmeal for pan Stir together the yeast, sugar and warm water. Let stand until foamy, about 10 minutes. In the work bowl of a food processor fitted with the steel blade, chop the herbs. Turn off machine. Add flour and salt. Turn the machine on and off a couple of times. While the machine is running, add yeast. Process until the dough forms a ball at the side of the bowl. Add garlic olive oil and process for 30 to 40 seconds more. Transfer dough to a bowl that has been oiled with olive oil. Turn the dough until the entire surface has been coated with the oil. Cover bowl with a damp towel and allow to rise in a warm draft free place for 1 hour or until doubled. Roll out on a lightly floured surface and if dough is too elastic, try tossing it from hand to hand to flatten it out. Lightly grease the pizza pan with a little oil and sprinkle with cornmeal. Place the dough on the pizza pan and trim the edges. Bake for 10 minutes 425 degrees. Remove from oven, lightly brush the crust with a little more oil and proceed with recipe. Makes enough dough for one 12" crust. * Try basil, thyme, Italian flat leaf parsley, oregano, rosemary, cilantro.

Servings: 12

Herbed Chevre, Fontina and Prosciutto Pizza

	Whole wheat pizza dough (recipe); or basic dough	1	oz	Prosciutto; thinly sliced, each slice cut into 3 Equal pieces
1	Tbs Olive oil; plus additional for pan	1	tsp	Marjoram; fresh, chopped
	Cornmeal for pan; optional	1/2	tsp	Rosemary; fresh, chopped
4	oz Chevre in herbed oil; drained but oil reserved, Cut into 1/2-inch dice (about 1/4 cup) *see note			Coarse salt
				Freshly ground pepper
1	Tomato; ripe, seeded, cut into 1/2-inch dice (about 3/4 cup)	1/2	cup	Fontina cheese; grated
1/4	cup Red onion; thinly sliced			

Procedure

- Note: *Chevre in Herbed Oil is available, in bulk, in some specialty food stores. If it is not available, plain chevre can be substituted. Increase the amount of herbs in the recipe to taste, and drizzle 2 tablespoons olive oil over pizza in Step 4. 1. Prepare Whole Wheat Pizza Dough through Step 3. 2. Heat oven to 500F. Oil a 12-inch pizza pan as necessary for type of pan (see note in Five Cheese Pizza about types of pans); sprinkle with cornmeal if desired. 3. Complete Whole Wheat Pizza Dough. 4. Place dough in prepared pan; brush surface with 1 Tablespoon olive oil. Scatter chevre, tomato, onion and prosciutto over dough, leaving a 3/4-inch border; sprinkle with marjoram, rosemary and salt and pepper to taste. Sprinkle Fontina over herbs; drizzle 2 Tablespoons of the reserved herbed oil over all. Bake until crust is golden brown, 15 to 18 minutes. Serve immediately. Makes One 12-inch Pizza.

Servings: 1

Herbed Pizzas with Prosciutto, Basil and Goat Cheese

	For the herbed pizza dough:		Olive oil for coating
1	package (1 1/2 tsp.) active dry yeast	2	Cornmeal for sprinkling
3/4	cup warm water	1	red or yellow bell peppers
		1	cup tomato sauce

Herbed Pizzas with Prosciutto, Basil and Goat Cheese

1	tsp	sugar	1/4	lb	sliced prosciutto, cut into fine shreds
2	cups	all-purpose flour			
1/4	cup	olive oil	1/4	lb	fresh goat cheese (chèvre)
2	Tbs	dried basil	2	Tbs	chopped fresh basil or 1 Tbs. dried
1/2	tsp	salt			Salt and freshly ground pepper, to taste

Procedure

- 1 To make the herbed pizza dough, in a small bowl, mix together the yeast, warm water and sugar and let stand for a few minutes until foamy. In a large bowl, combine the flour, olive oil, basil and salt. Stir in the yeast mixture. Turn the dough out onto a lightly floured board and knead until smooth and elastic, about 10 minutes. Place the dough in an oiled bowl, turn, cover and let rise in a warm place until doubled in size, 1 to 2 hours.
- 2 Meanwhile, prepare a charcoal or gas grill for indirect grilling over high heat (400°F) and oil the grill rack. If using a charcoal grill, arrange the coals around the perimeter to fit 2 round pizzas in the middle. For gas grills, shape the dough to fit the unheated portion of the grill or trim precooked pizza rounds as necessary.
- 3 Divide the dough in half and form into 2 balls. On a lightly floured board, roll out each ball into a 10-inch round. Whether using homemade or precooked rounds, brush both sides with olive oil and sprinkle with a little cornmeal.
- 4 Place the rounds on the unheated portion of the grill. (If your grill has a widely spaced grid, you may need to use a grill basket for homemade dough.) Cook, turning once, until the dough is grill-marked and cooked or heated through, 5 to 8 minutes per side for uncooked pizza rounds, 3 to 4 minutes per side for precooked rounds. Transfer to a work surface.
- 5 Grill the bell peppers directly over high heat, turning to char and blister them on all sides, 5 to 7 minutes. Transfer to a paper bag, close the bag and let stand for 10 minutes. Peel the peppers and remove the seeds and stems. Chop the peppers and set aside.
- 6 Spread half of the tomato sauce on each pizza round. Top each round with half of the bell peppers and half of the prosciutto. Dot each pizza with half of the goat cheese and sprinkle with half of the basil. Season with salt and pepper and drizzle a little olive oil on top.
- 7 Place the pizzas on the unheated part of the grill, cover the grill, and bake over indirect high heat until the topping is thoroughly heated through, about 10 minutes. Serve immediately.

Servings: 4

Recipe Type

Baking, Bread, Pizza

Homemade Low-Fat Pizza

	--Crust	1/2	tsp	Garlic powder
1	package Dry yeast	1/2	tsp	Dried basil
1	cup Warm water	1/4	tsp	Dried oregano
1	tsp Sugar (NOT Sweet'N Low!)	1/2	tsp	Dried thyme Toppings
2 1/2	cup Flour	1	cn	Mushroom stems & pcs. 8 oz.
1	tsp Salt, lite (optional) Basic Sauce	1/4	cup	Onion, chopped
1	cn Spaghetti Sauce, 26oz/fatfree	1/4	cup	Green pepper, chopped
1	cn Tomato paste 6 oz.	1 1/2	cup	Mozzarella cheese, non-fat
1/2	lb Ground turkey, cooked, drained	1/4	cup	Parmesan Cheese, fat-free

Procedure

- 1 Crust: Dissolve yeast in 1/4 cup warm water, add sugar and let stand minutes. Add remaining water, flour, and salt and beat very well until dough is completely smooth. Dough will be sticky but no kneading is required. Place dough in a bowl sprayed with a non-fat cooking spray. Cover and let rise until doubled, about 1 hour. Divide dough in half and let stand 10 minutes. Dough will be very elastic. Roll out into two 8 inch circles.
- 2 To top: Place crust dough on a cookie sheet that has been sprayed with a non-fat cooking spray. Spoon sauce mixture on top of the two crusts. Top with any combination of the above choices.
- 3 From Butter Busters by Pam Mycoskie
- 4 Yields: 2 pizzas/4 slices per pizza
- 5 Per slice: Fat 1.3g Calories 256 Protein 18g Chol 18 mg % Calories from Fat Carbs 44g Fiber 4 g

Servings: 8

Hot Pizza Bread

1	French stick	1/2	cup	100% grated parmesan
1	cup Prego pasta sauce	1	cup	Grated mozzarella cheese
1	cup Sliced pepperoni			Heat oven to 400 f.

Idiot Bread Pizza

1/2 cup Red and green pepper strip

Procedure

- 1 Cut French stick into 1 inch slices, cutting only 3/4 of the way through the bread. Spread pasta sauce on each side of bread. Tuck pepperoni and pepper strips into each cut. Sprinkle with Parmesan cheese and mozzarella cheese. Wrap filled bread in foil. Bake for 15 minutes. Makes 6, cost \$1.55 per serving

Servings: 6

Idiot Bread Pizza

-----dough:-----	1	tsp	Salt
1 package Yeast			-----topping:-----
1 Tbs Sugar	1 1/2	pint	Tomato (pizza) sauce
4 cup Flour	12	oz	Mozzarella cheese
2 cup Hot water	1	lb	Hamburger (sausage or pepperoni)

Procedure

- 1 Dissolve yeast in warm water. Add sugar, salt and flour. Mix well with spoon and spread in two greased 9x13 pans. Let rise for one hour.
- 2 Spread about 1 1/2 pints of your favorite tomato (pizza) sauce on top. Add 12 ounce shredded Mozzarella cheese and one pound cooked hamburger (or sausage or pepperoni).
- 3 Put pizza in oven preheated to 500 degrees; reduce heat immediately to and bake 35 minutes or until cheese is melted.

Servings: 4

Impossible Hamburger Pizza

CRUST	1	Active Dry Yeast; Package
2 1/2 cup Bisquick Baking Mix	2/3	cup Water; Hot

Procedure

- 1 -MEAT MIXTURE- 1lb Lean Ground Beef /2 c Onion; Chopped, 1 Md oz Tomato Sauce; 1 Cn ts Oregano Leaves /4 ts Pepper
- 2 ---TOPPING--- /2 c Green Pepper; Chopped, Opt. c Mozzarella Cheese; Shredded c Parmesan Cheese; Grated

Impossible Pizza Pie

- 3 Heat the oven to 425 degrees F. Mix the baking mix and yeast and stir in the hot water. Turn the dough onto a well-floured surface and knead until smooth, about 20 times. Let the dough rest a few minutes.
- 4 While the dough is resting, cook and stir the meat and onion in a large skillet until the onion is tender and the meat is brown. Drain off the excess fat.
- 5 Stir in the tomato sauce, oregano leaves, and pepper and set aside. Divide the dough in half. Roll each half on an ungreased baking sheet into a rectangle, 13 X 10-inches or on a pizza pan 12-inches in diameter. Pinch the edges to make a slight rim. Spread the meat mixture almost to the edges. Top with the green pepper and cheeses. Bake until the crust is brown and the filling is hot and bubbly, 15 to 20 minutes. Cut into squares or wedges and serve.
- 6 NOTE: If desired, you can use shredded Cheddar Cheese for the Mozzarella in the above recipe.

Servings: 8

Impossible Pizza Pie

2/3	cup	Onion; chopped	1/4	cup	Parmesan; grated
1/3	cup	Parmesan; grated	3 1/2	oz	Pepperoni; sliced
1 1/2	cup	Milk	1/3	cup	Onion; chopped
3		Eggs	1/2	cup	Green pepper; chopped
3/4	cup	Bisquick	1 1/2	cup	Mozzarella; shredded
1	cup	Prepared pizza sauce			

Procedure

- 1 Heat oven to 425. Grease pie plate, 10 x 1 1/2" Sprinkle 2/3 c. onion and 1/3 c. Parmesan cheese in pie plate. Beat milk, eggs and bisquick 15 sec. in blender on high. Pour into pie plate. Bake 20 min. Spread pizza sauce over top. Top with remaining ingred. Bake 15-20 min. or til cheese is light brown. Cool 5 min. For 1/2 recipe: Use 1 qt. square or round casserole. rease Parmesan cheese to 2 tb., eggs to 2 and baking mix to 1/2 c. Divide remaining ingred. amts in half. rease beat time to 10 sec. and second baking time to 10-15 min. HIGH ALT>For 1/2 recipe: use /2 qt round or 1 qt. square casserole.

Servings: 6

Its-Not-Really-A-Pizza Pizza

1/2	cup	Butter, softened	=to look like shredded
1/2	cup	Sugar	-cheese
1		Egg	Halved black gumdrops

		Jeff's Favorite Pizza Sauce
1	tsp	Vanilla extract
1	cup	All-purpose flour
1	cup	Oats
		Quick or old fashioned
1/4	tsp	Baking soda
1/4	tsp	Salt
		Prepared cake frosting, *
		-see note
		Flaked coconut
		Or jelly beans
		=to look like olives
		Strawberry or cherry fruit
		-roll-ups
		Cut into circles
		=to look like pepperoni
		Green gummy worms
		For green pepper strips

Procedure

- * tinted with red & yellow food colored to look like pizza sauce Preheat oven to 350 degrees. Spray cookie sheet with nonstick cooking spray. Beat butter and sugar until creamy. Add egg and vanilla. Beat well. Mix together flour, oats, baking soda and salt. Mix well. Add to egg mixture. Spread dough onto a 10 inch pizza pan. Spread dough about 1/2 inch thick. Bake 22-25 minutes or until golden brown. Cool 5 minutes on cookie sheet. Carefully loosen underneath with spatula. Leave on pizza pan, let cool completely. Spread all over bottom of crust with pizza sauce tinted frosting. Sprinkle coconut cheese on top. Place fruit roll-up pepperroni circles over top. Top with gummy worm green pepper strips. Note: this one is so much fun for the kids. For a slumber party, make a few large pizzas or lots of mini pizza ahead of time and let the kids go wild decorating - this would make a great birthday cake also.

Servings: 1

Recipe Type

Cookies

Jeff's Favorite Pizza Sauce

28	oz	Canned Progresso Plum	1	tsp	Oregano, heaping
		Tomatoes w/Basil, drained	3/4	tsp	Garlic powder
12	oz	Tomato paste	1/8	cup	Parmesan cheese
1/2	tsp	Salt	1	tsp	Light brown sugar
1/4	tsp	Pepper	2	tsp	Olive oil
1/4	tsp	Onion powder			

Procedure

- This sauce has a quality similar to restaurant flavor, but being freshly made seems to take on a better flavor.

Jeff's Pizza Sauce

- 2 Puree the drained tomatoes well. It is important to use Italian Plum Tomatoes, not regular canned tomatoes. The flavor is distinctively different. If you cannot find Progresso Plum Tomatoes with basil, add 1/2 ts. basil to the tomatoes.
- 3 Place the puree mixture in heavy saucepan. Add remaining ingredients except for the grated cheese and brown sugar. Simmer 1/2 hour, or longer if necessary. Add cheese and brown sugar last 10 minutes of cooking. The canned grated parmesan is good in this recipe, as well as fresh.
- 4 Sauce can be frozen if needed.
- 5 Enjoy!

Servings: 4

Jeff's Pizza Sauce

56	oz	(2-28 oz cans) Italian Plum Tomatoes, drained	1	Tbs	Tarragon
			1	tsp	Salt
			1	Tbs	Garlic powder
6	oz	Tomato paste (small can)	1	Tbs	Basil
2	Tbs	Olive oil	1/2	tsp	Onion powder
2	Tbs	Corn syrup	1/2	tsp	Worcestershire sauce
2	Tbs	Brown sugar			
2 1/2	Tbs	Oregano			

Procedure

- 1 If you don't like small bits of tomato in the sauce, puree the whole tomatoes in the blender first. Otherwise, chop them as the mixture cooks.
- 2 Mix all ingredients, except oregano, in large saucepan. Simmer for 30 minutes, then add oregano. Cook additional 15 minutes.
- 3 Sauce is best if cooked then chilled, overnight, in the refrigerator.
- 4 To Use: Prepare basic pizza dough. Spoon sauce onto crust out to rims, cover with thick layer of mozzarella cheese. Top with meat and vegetable toppings, then cover again with mozzarella and parmesan (or romano) cheeses. All cheeses are best if freshly grated.

Servings: 4

Kohl's Pizza Crust

2 1/2	cup	Warm water	1	Tbs	Melted oleo
2		package Fleischm yeast	7	cup	Unsifted flour

1 Tbs Salt

Procedure

- 1 Sitr yeast into the warm water until it dissolves. Set aside. Melt oleo. Add oleo to yeast and water. Add salt to flour, stir well. Add to water mixture. Dough will be sticky. Knead well using as little flour as needed. Place doug in a well greased bowl, cover with a lid or towel and let stand in a warm place until dough doubles in size. When ready to make pizza crusts, divide dough into 4 portions.
- 2 Continue with directions for Kohl's Pizza Sauce.
- 3 Note: This recipe is a French Bread. If you have any left over, place a roll of dough into a greased load pan and let rise. Bake as you usually bake a loaf of bread.
- 4

Servings: 1

Yield: 4 Pizzas

Kohl's Pizza Sauce

- | | | | |
|-----|---------------------------------|---|-----------------------------|
| 1 | md Onion; finely chopped | 2 | tsp Salt |
| 1 | Green pepper, chopped | | Pepper |
| 1/4 | cup Olive oil | 1 | tsp Garlic powder |
| 2 | cn Tomato sauce & bits (lg 15oz | | Oregano - few sprinkles |
| | | | Parsley flakes - few sprnkl |
| 1/2 | cn Water | | |
| 1/4 | cup Parmesan cheese | | |

Procedure

- 1 Saute onion and green pepper in oil until tender. Siphon off excess oil. Add rest of ingredients. Cook on medium heat until oven is preheated to 450 degrees. Put 1/4 of the pizza sauce on an uncooked pizza crust. Add desired pizza toppings such as pepperoni, sausage, hamburger, sliced black olives, etc. Bake on top of middle shelf until bubbly - about 12 minutes. Add about 1 handful each of grated cheddar cheese and grated mozzarella cheese. Return to oven another minutes, placing on the lower rack to brown the crust as well as to melt the cheese. At the same time, if cooking more than one pizza, put the 2nd pizza on the top middle shelf to begin cooking.
- 2

Servings: 1

Yield: 4 Pizzas

Late Summer Pizza

1	Recipe Pizza Crust	1/2	sm Patty Pan Squash
1/4	tsp Blended Italian Herbs	1/2	sm Sunburst Squash
1	lg Leek; cleaned, thinly sliced and sauteed in rosemary and olive oil	3 oz	Dry Monterey Cheese
1/2	sm Zucchini	1/2 oz	Parmesan Cheese; grated
			Nasturtium Petals and Blossoms

Procedure

- 1 Follow package directions to prepare pizza crust, adding the Italian herbs to the dough as you form it onto a 10-11" round. Bake on parchment-lined baking sheet or on a pizza stone at 425F on the lowest oven rack for 10 minutes.
- 2 Slice squashed very thin and slice cheese, using a cheese plane. Top pizza crust with leeks, sliced cheese and squashes. Return to oven and bake another 5-7 minutes, until cheese has melted. Sprinkle with Parmesan and bake a few more minutes. Arrange nasturtiums on top.
- 3

Servings: 30

Light Wheat Pizza Dough

1	Env active dry yeast	1/3	cup	Cornmeal, preferably stone ground
1 1/2	cup Lukewarm water			
3 1/4	cup Unbleached flour (approx.)	1 1/2	tsp	Salt
		2	Tbs	Olive oil
1/2	cup Whole wheat flour			

Procedure

- 1 In a large bowl, sprinkle the yeast over the warm water; stir to combine. Let stand for 5 minutes.
- 2 With a wooden spoon, beat in 1 1/2 cups of the unbleached flour, the whole wheat flour, and the cornmeal. Beat vigorously for 1 minute. Cover with plastic wrap. Set the sponge aside in a warm, draft-free place for 10 minutes.
- 3 Stir in the salt and olive oil. Add the remaining unbleached flour, 1/2 cup at a time until you have a soft, kneadable dough.
- 4 Turn the dough out onto a lightly floured surface. Knead vigorously for 8 minutes, using sprinkles of flour to prevent sticking. You should have a soft, smooth, and elastic dough. Place the dough in a lightly oiled bowl; turn to

Low Fat Pizza Dough

coat; cover. Set aside in a warm, draft-free spot until doubled in bulk, about 1 hour.

5 Makes enough dough for one large pizza.

Servings: 6

Low Fat Pizza Dough

1 1/2	tsp	Active dry yeast	3/4	cup	Water
2	cup	Bread flour; or all purpose	1	Tbs	Yellow cornmeal
1/4	cup	Wheat bran; or oat bran			Add more water; t at a time,
3/4	tsp	Salt			as
2	Tbs	Prunes; *note			Needed

Procedure

- 1 Place ingredients in bread machine according to manufacturer's directions. Process on Dough Cycle. Preheat oven to 450 deg F. Remove dough from machine at end of cycle and divide in two. Roll two 10 inch circles on floured board and place on baking sheets dusted with cornmeal. Bake 20 minutes or until browned.

Servings: 1

Make Ahead Rolled Up Pizzas

18		Slices bread	1 1/2	cups	grated mozzarel
1/2	cup	tomato sauce	1/2	cup	chopped black olives
1/2	tsp	italian herbs			Several dashes thyme
1/2		Stick melted butter			

Procedure

- 1 Cut crusts from bread and roll out each slice with a rolling pin. Combine remaining ingredients except butter and stir to blend well. Spread each bread slice with some of the mixture and roll up jelly roll fashion (fasten with a toothpick if necessary). Brush each roll with melted butter. Put on a baking sheet and chill until serving time. When ready to serve, put roll ups in a preheated- heated 400 degree oven for 12 to 15 minutes. Serve hot with chilled soup.
- 2 Prothro, 's

Servings: 6

Mama Lorraine's Pizza Dough

1	package Yeast	1	Salt
1/3 cup	Honey	1 1/3 cup	Lukewarm water
1/3 cup	Cooking oil	3	cup Flour (mix white & whole whe

Procedure

- 1 Servings: 1 In a very large mixing bowl, add water and yeast. Dissolve yeast. Add honey and oil. Stir well. Add flour, one cup at a time until dissolved, then add rest to make a bread dough consistency. Take dough from bowl and on floured surface, knead for about five minutes. Roll into ball and in greated bowl put into a warm oven for an hour to rise. After an hour, grease a cookie sheet and flatted dough evenly all over, make edges come up on sides. Turn oven to 350F, place dough on cookie sheet in oven for 15 minutes. Take out, add toppings and sauce, then cook for 20 more minutes at -375F. Watch closely. If cheese browns too fast, cook longer at a lower temperature.

Servings: 1

Mama Mia Pizza Dough

1 1/2 tsp	Red Star yeast	1/8 tsp	Garlic powder more for a stronger garlic flavor
2 1/2 cup	Bread flour; as much as 3 c	2 Tbs	Oil
	*add as necessary to ball)	2 Tbs	Honey
2 tsp	Butter Buds	1 cup	Warm beer I zap room temp beer in mw for a few secs)

Procedure

- 1 I finally found it and we are hooked. Thanks to my bread maker; we have no excuse for not having a great homemade pizza in no time. I hope you'll try it out and let me know how you like it. By the way, this doesn't make a Pizza Hut type of pan pizza dough, instead it is a hand-tossed type that is tender and not tough...delicious! Try it.
- 2 Put all ingredients in your bread maker on manual and let it do the work. I let it rise for a little longer after it finishes, but judge for yourself if it requires that. Divide into two 12" pies (I roll it out) Put on two cornmeal covered pans, prick with a fork, brush with oil, add toppings and preheat your oven to 500F. Let the pizzas rise for 15 minutes or so, then bake for 7 minutes. MMMama Mia!!

Servings: 1

Yield: 2 Pizzas

Marty's Pizza Dough

4 1/4 cup	Flour	1 tsp	Salt
1 1/2 cup	Water, lukewarm (105 to 115 Degrees Fahrenheit)	1 tsp	Sugar
		2 Tbs	Olive oil
1	package Active dry yeast		

Procedure

- Put flour into a large bowl and make a deep well in the middle. Pour warm water into the well, mix in the yeast, using a bit of flour in the mix. Add the sugar, salt, and flour to the well, let stand for 10 minutes until mixture bubbles. Slowly stir all of the flour into the yeast mixture. When it gets too thick to handle place it on a board and knead it until elastic. Form a ball, place into a greased bowl, then turn it over so the top of the ball is greased. Cover with a towel and let rise in a warm and draft free place for an hour or until double in bulk. Preheat oven to 450 degrees. Punch down dough and divide in half. Refrigerate one half for later. (Allow extra time to rise). Roll the other half into a circle about 15 inches across. Place on a 14 inch greased pizza pan, roll edges to form a rim.
- Spread half the sauce on the pizza pie (see recipe), top with shredded mozzarella, and other favorite toppings (mushrooms, olives, pepperoni, etc). Bake for 20 to 25 minutes until edges are brown and cheese is bubbly. Cut each pie into 6 wedges.

Servings: 1

Yield: 2 Pies

Marty's Pizza Sauce

8 oz	Can tomato sauce	1 Tbs	Oregano
6 oz	Can tomato paste	1/2 tsp	Salt
1 Tbs	Olive oil	1/2 tsp	Sugar
2 Tbs	Water	1/8 tsp	Crushed dried hot red
1	lg Clove garlic, pressed		Chili peppers

Procedure

- Place all ingredients in a covered saucepan over lowest heat, stirring now and then, cook for 20 minutes. Use on pizza dough, French bread, or English

Maui Chocolate Pizza

muffins, top with shredded mozzarella cheese and other favorite toppings. I usually prepare a double recipe when I make pizza and save the left over sauce for French bread or muffins the same week. Keep sauce refrigerated.

Servings: 2

Maui Chocolate Pizza

12 oz	Semi or bittersweet chocolate	1 cup	Chopped macadamia nuts
12 oz	White (or "almond bark") chocolate		Red candy, such as red jelly rings, Or maraschino cherries
2 cup	Cocoa krispies or rice krispies		

Procedure

- 1 Puente Melt the bittersweet chocolate with 1/2 of the white chocolate and stir in the rice krispies and nuts. Spread this on a pizza pan or round serving platter. It should be thin and evenly spread. Melt the remaining white chocolate and drizzle it all over. This will kind of look like melted cheese. Top with the red jelly candies.
- 2 Note: Get creative with the toppings so it really looks like pizza. I somet pepper) and what ever I can find.

Servings: 12

Mexicali Pizza

2	9" flour tortillas	1/2 cup	Finely chopped green onion
2 cup	Monterey cheese	1/2 cup	Finely chopped green pepper
1	cn VEG-ALL Mixed Vegetables, drained (16 oz)	3 Tbs	Mild green chilis
1 cup	Chopped tomato	1/4 cup	Sliced ripe olives

Procedure

- 1 Place tortillas on lightly greased baking sheet. Sprinkle one tortilla with 1/2 cup cheese; top with half of the VEG-ALL, tomato, onion, pepper, and chilis.
- 2 Sprinkle with 1/2 cup cheese and top with 1/2 of the olives.
- 3 Repeat proceure with second tortilla.
- 4 Bake at 425°F. approximately 10-12 minutes, until cheese is melted and tortillas are crisp.

Servings: 2

Mexican Pizza With Salsa

DOUGH

Oil and cornmeal for pan

- 1/2 Recipe basic bread dough that has risen once (SEE RECIPE)

Procedure

- 1 ---TOPPING--- tb Light-tasting olive oil oz Chorizo; (See NOTE) --OR-- Other spicy sausage lg Clove garlic; minced md Spanish onion - cut into small dice /4 c Shredded Monterey /4 c Shredded Muenster cheese tb Minced cilantro Green onions; thinly sliced Salsa; (well drained) Cilantro leaves
- 2 PREHEAT OVEN TO 425F with rack in lower area of oven. Oil a round pizza pan, preferably black steel; sprinkle lightly with cornmeal. Set aside. Roll dough into circle, roughly 11 inches in diameter, letting dough relax a few minutes if it keeps withdrawing. Place in prepared pan, gently stretching it back to size once it's in the pan. Prick dough with fork. Heat oil in 7-inch skillet over medium high heat. Remove casing from sausage; crumble meat into 1/2-inch chunks. When oil is hot, add sausage, garlic and onion to pan. Cook until onion is softened, about 4 minutes, stirring often. Spread mixture on dough leaving 1/2-inch margin. Sprinkle 1/2 cheese over. Bake for 12 minutes. Sprinkle remaining cheese over. Bake until this cheese has melted and dough is deeply browned, about 3 minutes more. Remove from oven. Sprinkle with minced cilantro and green onions. Cut into wedges. Garnish each wedge with drained salsa and cilantro leaves. Serve hot.
- 3 (NOTE: This is available in Mexican ets and specialty food stores, and is a robustly seasoned, coarsely ground fresh pork sausage.

Servings: 2

Mini Oreo Magical Pizza

- | | | | |
|---|----------------------------------|---------|------------------------------------|
| 1 | package 7.5 oz Mini Oreo Cookies | 1/3 cup | Chopped walnuts |
| | | 1/3 cup | Candy coated peanut butter candies |
| 1 | package 16 oz brownie mix | | |
| 1 | cup Miniature marshmallows | | |

Procedure

- 1 Reserve 20 cookies. Prepare brownie mix according to package directions. Stir in remaining cookies. Spread batter in a greased 12" pizza pan. Bake at 350F for 18-20 minutes or until done.
- 2 Sprinkle marshmallows over the top of the hot brownie; bake for 3-5 minutes more or until marshmallows are lightly browned. Sprinkle with nuts, candies

Mini Pizza

and remaining cookies, pressing lightly into the softened marshmallows. Cool slightly on wire rack. Cut into wedges; serve warm or cool.

Servings: 8

Mini Pizza

1 lb	Hamburger	1 dash	Oregano
1 lb	Sausage	2 Tbs	Catsup
1 lb	Velveeta cheese	4	dr Worcestershire sauce

Procedure

- 1 Brown meat, then add the other ingredients. Put a spoonful on mini French bread and freeze for later use. Bake at 350 degrees for 8 to minutes.

Servings: 1

Mint Pizza Dough and Shrimp Topping

1	tsp	Active dry yeast			Topping:
2	cup	Bread flour	1 1/2	tsp	Olive oil; *note,optional
1/4	tsp	Salt	2	oz	Feta cheese; to 3, crumbled
1	Tbs	Dried mint flakes	1/2	lb	Shrimp; **note
1		cl Garlic; minced or pressed	2		cl Garlic; minced,**note
		Olive oil; (i omitted)			Mozzarella cheese; g
2/3	cup	Water; lukewarm			rated,***note
					Mint; or cilantro, basil to
					taste

Procedure

- 1 . We used 3/4 lb and omitted the mozzarella as Jeff doesn't deal well with lactose in cheese. Shell, devein, cook and dice shrimp. Original recipe did NOT use the garlic cloves for the topping. I added it and it was really good with it. ***NOTE: 1 - 2 C, we left the mozzarella out completely and could really taste the wonderful flavor of the shrimp and feta.
- 2 If using chopped fresh mint, use 3 T or a scant 1/4 C. This dough is superb topped with any Greek or Middle Eastern topping.
- 3 Bread Machine Method: Warm liquids to lukewarm, 110 deg F. Add ingredients to your bread machine in the order specified for your machine. Use the dough cycle, which will knead the dough and allow it to rise on time. It is not necessary to let the dough rise any longer than 1 hr. If your machine has a double kneading dough cycle, remove the dough after an hour or so and

turn off your machine. Allowing the dough to knead the second time causes bubbles that are difficult to roll. Either active dry or rapid rise yeast can be used. It is not necessary to proof the yeast in water; just mix it in with the flour.

- 4 Food Processor Method: Warm liquids to lukewarm., 110 deg F. Combine all dry ingredients (including yeast) in a food processor bowl (steel blade) and process for seconds. Either active dry or rapid rise yeast can be used. It is not necessary to proof the yeast in water; just mix it in with the flour. Pour the oil and remaining liquid ingredients through the feeding tube until the dough forms a ball. If the dough is sticky, add flour a tablespoon at a time until the dough is not sticky. Process dough into a ball, place it in a greased bowl and cover with a kitchen towel. Place the bowl in a warm, draft-free location for 50 - 60 minutes.
- 5 Heavy-duty Mixer with Dough Hook Method: Prepare dough as you would for a food processor. Allow to knead for about minutes. Add just enough flour to cause the dough to cling to the dough hook. Allow the dough to rise and in food processor instructions.
- 6 By Hand Method: If using a quick or rapid rise yeast, mix it with the flour. There is no need to proof it. If using active dry yeast, place 1/4 - 1/3 of the warm water in a large bowl and sprinkle a pinch of sugar and the yeast into the water. Stir until dissolved and let sit in a warm, draft-free location for minutes. Add remaining water (liquid) and oil and stir well. Add all remaining ingredients and stir together until you can no longer work the dough with a spoon. Turn out on a lightly floured counter. the dough into a ball and flatten it slightly. Fold the dough over, and using the heels of your hands, push the dough away from you with a rolling motion. Rotate the dough one quarter each time you repeat the process. Continue kneading the dough for 5 - 10 minutes. Place the dough in a large greased bowl and cover it with a clean towel. Place it in a warm draft-free location (such as an oven or microwave) and let rise for 50 - 60 minutes.
- 7 Preheat oven to 475 deg F for at least 30 minutes if using a pan and from minutes - 1 hr if using a stone.
- 8 Grease the pizza pan with olive oil or spray it with nonstick vegetable spray. If using a peel and stone, dust the peel with cornmeal to prevent the dough from sticking so that you can easily slide it off the peel and onto the stone. Or cut a parchment paper circle slightly larger than your pizza, put the paper on the peel and make your pizza on the paper. You will slide pizza and paper onto the stone.
- 9 After the dough has risen once, divide it in half, roll it out on a lightly

Servings: 4

Mystic Pizza ABM

3/4 cup	Water; plus	1 tsp	Sugar
3 Tbs	Water	2 1/2 cup	Flour
1 tsp	Olive Oil	2 tsp	Yeast
1 tsp	Salt		

Procedure

- 1 ---TOPPINGS--- tb Olive Oil Salt Pepper /2 c Pizza Sauce /2 c Mozzarella Cheese; grated
- 2 Place all dough ingredients in machine and program for knead and first rise. Press start. When dough is finished, transfer to floured work surface and let it rest for 5 minutes. Preheat the oven to 400F. Roll dough to 11" circle and transfer to baking sheet or pizza peel. Brush the olive oil over the surface of the dough and then shake on salt and pepper. Spread sauce over the surface and top with mozzarella. Bake the pizza for 20 minutes.

Servings: 6

Olive-and-anchovy Pizza Sauce

1/2 cup	Oil-cured black olives (pitted)	4 Tbs	Olive oil
1	Garlic clove; minced	1	Lemon; juiced
1 1/2 Tbs	Drained capers		Pizza Dough (See RECIPE)
2 oz	Canned anchovies; drained		

Procedure

- 1 COMBINE ALL of the ingredients in a blender or food processor and puree until a smooth sauce is formed. Spread the olive mixture over the pizza dough and bake according to instructions.
- 2 Tops 2 8-inch pizzas

Servings: 2

Onion Confit Pizza (Pissaladière)

	For the onion confit:	5 tsp	(2 packages) active dry yeast
4 Tbs	(1/2 stick) unsalted butter	1 cup	warm water (105°F)
3 1/2 lb	yellow onions, sliced 1/4 inch thick	1 tsp	sugar
		1 tsp	salt

Onion Confit Pizza (Pissaladière)

2		fresh bay leaves or 1 dried bay leaf	2	Tbs	extra-virgin olive oil
4		large fresh thyme sprigs			About 3 1/2 cups all-purpose flour
4		fresh winter savory sprigs	20		anchovy fillets
1	tsp	freshly ground pepper	20		oil-cured black olives
1/2	tsp	salt	2	tsp	olive oil
4	Tbs	extra-virgin olive oil	2	Tbs	minced fresh marjoram

For the dough:

Procedure

- 1 Preheat an oven to 300°F.
- 2 To make the onion confit, cut the butter into several pieces and place in a shallow baking dish large enough to hold the onions in a heaping layer 1 to 1 1/2 inches deep. (If the onions are spread too thinly, they will fry rather than "melt" into a confit.) Put the dish in the oven to melt the butter, about 5 minutes. Remove the dish and place half the sliced onions in it. Tear the bay leaves into 2 or 3 pieces and scatter half of the pieces over the onions. Then add 2 each of the thyme and winter savory sprigs, 1/2 tsp. of the pepper and 1/4 tsp. of the salt. Drizzle with 2 Tbs. of the olive oil. Repeat with the remaining onions, seasonings and olive oil, piling them on top.
- 3 Return the dish to the oven and bake, turning the onions every 10 to 15 minutes, until they are a light golden brown and have reduced in volume by nearly half, 1 to 1 1/2 hours. Remove from the oven and discard the bay, thyme and winter savory.
- 4 Meanwhile, make the dough: In a small bowl, dissolve the yeast in the warm water. Add the sugar and let stand until foamy, about 5 minutes.
- 5 In a food processor, combine the yeast mixture, the salt, 1 Tbs. of the olive oil and 3 cups of the flour. Process until the ingredients come together into a ball. If the dough is too wet, add as much of the remaining 1/2 cup flour, a little at a time, as needed to form a smooth, firm ball. If the dough is too dry, add dribbles of warm water until the ball forms. Continue to process after the ball has formed until the dough is silky but firm, 3 to 4 minutes. Turn out the dough onto a well-floured work surface, and knead until the dough is smooth and elastic, 4 to 5 minutes.
- 6 Oil a large bowl with the remaining 1 Tbs. olive oil. Place the dough ball in the bowl and turn the dough to coat the surface with oil. Cover with a clean, damp kitchen towel and let stand in a warm place until the dough doubles in size, 1 to 1 1/2 hours. Punch down the dough, re-cover the bowl with the towel and let rest for 30 minutes.
- 7 Position a rack in the upper third of an oven and preheat to 500°F.

Parmesan Thin Crust Pizza Dough

- 8 Punch down the dough and turn out onto a floured work surface. Roll out the dough into a rectangle about 13 by 19 inches. Sprinkle a little flour on the bottom of a 12-by-18-inch baking sheet. Lay the dough on it, patting it up the sides to make a crust. Spread the surface with the onion confit, then arrange the anchovies and olives evenly over the surface.
- 9 Bake until the bottom of the crust is crisp and the edges are lightly browned, 12 to 15 minutes. Remove from the oven. While hot, drizzle with the 2 tsp. olive oil, then sprinkle with the marjoram.
- 10 Cut the pissaladière into rectangles about 3 by
- 11 3 1/2 inches and serve warm or at room temperature.

Servings: 10

Recipe Type

Baking, Bread, Pizza

Parmesan Thin Crust Pizza Dough

1	tsp	Active yeast	1/2	cup	Parmesan cheese; freshly
2	cup	Bread flour			grated
1/4	tsp	Salt	1	Tbs	Olive oil
			2/3	cup	Water; lukewarm

Procedure

- 1 German Put ingredients in the bread machine according to the instructions of your machine. Use the dough cycle.
- 2 Pizza dough be refrigerated, in a loosely wrapped plastic bag, for up to one week. Remove dough when needed, roll it out, top with your favorite ingredients and bake.
- 3 If using pizza pans , the oven should be preheated for at least 30 minutes at 500 degrees F.
- 4 If using stone the oven should be preheated for 1 hour at 500 dgrees F. to heat the stone porperly.
- 5 Bake 15 to 20 minutes.

Servings: 1

Peanut Butter Pizza Cookies

1/2	cup	butter			Pizza sauce:
1 1/4	cup	Firmly-packed brown	1	cup	Milk chocolate chips
		sugar	2	Tbs	butter

Pecan-Praline Cookie Pizza

3/4	cup	Creamy peanut butter	Pizza topping: *
3	Tbs	Milk	Drizzle:
1	Tbs	Vanilla	1/2 cup White baking chocolate
1		Egg	-chopped
1 3/4	cup	All-purpose flour	1/2 tsp butter
3/4	tsp	Salt	
3/4	tsp	Baking soda	

Procedure

- * An assortment of the following: candy coated chocolate pieces, miniature marshmallows, assorted nuts, raisins, gummy bears, gumdrops, etc.
- Preheat oven to 375F (190C). Place foil on 3 baking sheets. Trace a 7-inch (17 cm) circle on foil using a pan lid or form. Grease foil with shortening. Combine shortening, brown sugar, peanut butter, milk and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Add egg. Beat just until blended. Combine flour, salt and baking soda. Add to creamed mixture at low speed. Mix just until blended. Divide dough into 4 equal portions. Shape each into a disk. Place disk in middle of circle and spread evenly to edge with hands. Bake one baking sheet at a time at 350F (180C) for 15 to 16 minutes, or until set. Use back of spoon to flatten centre and up to edge of each hot cookie to resemble pizza crust. Cool 5 to 8 minutes on baking sheet. Remove cookie on foil to cool completely. For Pizza sauce, combine milk chocolate chips and shortening in large microwave-safe measuring cup or bowl. Microwave at 50% (MEDIUM) power for 2 to 4 minutes, or until chips are shiny and soft (or melt on rangetop in small saucepan on very low heat). Stir until smooth. Spoon 1/3 of chocolate mixture into centre of each pizza cookie. Spread to edge of depressed area. Sprinkle desired toppings over chocolate. For drizzle, place white chocolate chips and shortening in heavy resealable sandwich bag. Seal. Microwave at 50% (MEDIUM) power. Knead bag after 1 minute. Repeat until smooth (or melt by placing in bowl of hot water). Cut tiny tip off corner of bag. Squeeze out and drizzle over cookies. 4 large pizza cookies.

Servings: 1

Recipe Type

Cookies, Chocolate

Pecan-Praline Cookie Pizza

3/4	cup	Butter or margarine	3/4	cup	Dairy sour cream
3/4	cup	Brown sugar, packed	1/4	cup	Brown sugar, packed

Pepperoni English Muffin Pizzas

1	Egg yolk	1/2	tsp	Vanilla	
1	tsp	Vanilla	16	Pecan halves, toasted	
1 1/2	cup	All-purpose flour	1/2	cup	Pecan, toasted, chopped

Procedure

- 1 Beat the butter or margarine in a large mixing bowl with an electric mixer on medium to high speed for 30 seconds. Add the 3/4 cup brown sugar and beat till combined. Beat in egg yolk and the 1 teaspoon vanilla till combined. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour with a wooden spoon. Spread dough in a lightly greased 12-inch pizza pan, slightly building up the edge. Bake in a 350~F oven for minutes or till golden. Meanwhile, stir together sour cream, the 1/4 cup brown sugar, and the 1/2 tsp. vanilla in a small mixing bowl. Immediately spread over hot crust to within 1/2 inch of edge. Arrange pecan halves around edge of crust. Sprinkle with the chopped pecans. Cool thoroughly in pan on a wire rack; topping will set as it cools. Cut into wedges; serve when cooled. Refrigerate leftovers. Makes 12 to 15 servings.

Servings: 16

Recipe Type

Cookies

Pepperoni English Muffin Pizzas

4	English muffins	1/2	tsp	Italian seasoning	
	Nonstick cooking spray	4	oz	mozzarella cheese, grated	
1/2	cup	tomato sauce	4	oz	pepperoni, finely chopped

Procedure

- 1 Split English muffins in half; toast them. Turn on the oven broiler.
- 2 Lightly coat a baking sheet with cooking spray. Place English muffin halves, cut side up, on baking sheet. Spread each muffin half with a little tomato sauce. Sprinkle with a pinch of Italian seasoning. Top each muffin half with mozzarella and pepperoni. Broil the pizzas about 6 inches from the source of heat for 3 to 4 minutes or until lightly browned.

Servings: 8

Yield: 8 muffin pizzas.

Recipe Type

Main Dishes

Pepperoni Pizza Bread ABM

3/4 cup	Water	1 tsp	Garlic salt
2 cup	Bread flour	1 tsp	Dried Oregano Leaves
1/4 cup	Shredded Mozzarella cheese	1 tsp	Bread Machine Yeast
1 Tbs	Sugar	1/2 cup	Sliced Pepperoni

Procedure

- 1 Measure carefully, placing all ingredients, except pepperoni, in bread machine pan in the order recommended by the manufacturer. Add pepperoni at the raisin/nut signal, or 5 to 10 minutes before the last kneading cycle ends.
- 2 Select Basic/White cycle. Use Medium or Light crust color. DO NOT USE DELAY CYCLES. Remove baked bread from pan and cool on wire rack.
- 3 NOTE: This recipe is not recommended for 1 1/2 lb bread machines with cast aluminum pans in horizontal-loaf shape.
- 4 Per 2 oz. Slice: Calories 175, Protein 6g, Carbohydrate 29g, Fat 4g, Cholesterol 5mg. Sodium 270 mg.

Servings: 1

Yield: 1 Lb loaf

Pepperoni Pizza Soup

8	sl French bread	1	cn Black olives; 2oz, sliced &
2 Tbs	Parmesan cheese; grated		. drained
1	cn Stewed tomatoes; 14oz	2 oz	Pepperoni; thinly sliced
1	cn Chicken broth; 14 oz	1/2 cup	Cheddar cheese; shredded
2 cup	Zucchini; sliced	1/2 cup	Mozzarella cheese; shredded
1	Green bell pepper; diced		Fresh basil sprigs (garnish)

Procedure

- 1 Toast bread, while still warm, sprinkle with Parmesan cheese.
- 2 In a large saucepan, combine the tomatoes, chicken broth, zucchini and bell pepper. Heat to a boil; reduce heat. Simmer, uncovered, about 5 minutes or until vegetables are crispy-tender. Stir in olives and pepperoni; simmer 1 minute. Ladle soup into 4 soup bowls; sprinkle evenly with both cheeses. Top each serving with 2 slices of bread. Garnish with basil if desired.
- 3 Makes 4 servings.

Pepperoni-Pizza Sourdough Bread

- 4 Nutritional analysis: per serving: 392 calories, 18g fat, 30mg cholesterol
1,401mg sodium, 41% of calories from fat.

Servings: 4

Pepperoni-Pizza Sourdough Bread

	1 pound	1/3 cup	Pepperoni sausage; finely chopped
1	tsp Active dry yeast	2	tsp Sugar
3/4	cup Sourdough starter	1/2	tsp Salt
1/4	cup Milk; or water	1/2	tsp Dried oregano; crushed (double for fresh oregano)
2	Tbs Tomato paste		
1	Tbs Cooking oil		
2	cup Bread flour; or all-purpose		1 1/2 Pound:
1/2	cup Mozzarella cheese; shredded		

Procedure

- 1 active dry yeast 1 tsp. Sourdough starter 1 1/4 cups milk or water
2 Tbs. tomato paste 3 Tbs. cooking oil 1 Tbs. bread or all
purpose flour 3 cups mozzarella cheese, shredded 3/4 cup pepperoni,
finely chopped 1/2 cup sugar 1 Tbs. salt 3/4 tsp. dried
oregano, crushed 3/4 tsp. (double for fresh)
- 2 Add ingredients to machine according to manufacturers directions. Crust to medium or lighter.

Servings: 1

Peppy Pizza Pie

1	lb	Lean Ground Beef	1/4	tsp	Salt
2	oz	Pepperoni; Chopped, 1/3 C	8	oz	Tomato Sauce; 1 Cn
		Abt	8	oz	Mushroom Stems & Pieces; *
1/3	cup	Bread Crumbs; Dry			
1		Egg; Lg	1/4	cup	Ripe Olives; Pitted, Sliced
1/2	tsp	Oregano Leaves	1	cup	Mozzarella Cheese; Shredded

Procedure

- 1 * Use 1 8-oz can of Mushroom Stems and Pieces that has been drained. Heat the oven to 400 degrees F. Mix the meats, bread crumbs, egg, oregano leaves, salt and half of the tomato sauce. Press the mixture evenly against the bottom and sides of an ungreased 10-inch pie pan. Sprinkle the mushrooms and

Pesto Pizza

olives in the meat line pan then pour the remaining tomato sauce over the vegetables. Bake uncovered for 25 minutes. The pepperoni gives a red-flecked appearance to the meat. Sprinkle the pie with the shredded cheese and bake an additional 5 minutes. Cool for 5 minutes then cut into 6 wedges.

NOTE: If a 10-inch pie pan is not available, use a 9-inch one but put a pan under it to catch the run off of juices. Also you can use an 8 oz can of cut green beans or whole kernel corn in place of the mushrooms if desired.

Servings: 6

Pesto Pizza

DOUGH		2	Tbs	Sweetener
1	Tbs Active dry yeast	1/4	cup	Olive oil
1	cup Warm water	1	cup	White flour
1	tsp Salt	3	cup	Whole wheat flour

Procedure

- 1 PESTO TOPPING c Densely packed fresh basil /4 c Pine nuts ea Large garlic cloves Zest from 1 lemon /3 c Olive oil
- 2 -VEGETABLE TOPPING- oz Marinated artichoke hearts lg Tomatoes, sliced thinly c Zucchini, thinly sliced /4 c Pine nuts
- 3 DOUGH: Combine yeast, sweetener & warm water. Whisk in salt & oil & let sit for 10 minutes. Add flours, 1/2 c at a time & knead for 10 minutes, adding more flour as necessary. Let rise for an hour. Deflate by punching down the dough.
- 4 PESTO TOPPING: Process basil, pine nuts, garlic & zest in food processor till smooth. With blender running, drizzle in the oil to form a thick paste.
- 5 TO ASSEMBLE: Sprinkle 10" X 15" baking sheet with cornmeal. Place dough in centre & press out from the centre till the baking sheet is covered with dough. Spread dough with a thin layer of pesto. Arrange artichoke hearts, tomato slices & zucchini evenly over the pizza. Dot with more pesto & sprinkle with pine nuts. Bake at 375F for 20 minutes or till the crust is well cooked & browned.

Servings: 4

Pie Plate Potato Pizza

1	lg Potato	1/4	tsp	Crushed thyme
1/2	cup Canned tomatoes, diced	1		sm Garlic clove, minced
4	lg Mushrooms, sliced thinly	5		Stuffed green olives, sliced

Pineapple Cream Cheese Pizza

- | | | | | | |
|-----|-----|----------------------|---|----|----------------------------|
| 2 | Tbs | Minced onion | 5 | oz | Low-fat mozzarella, grated |
| 1/4 | tsp | Crushed basil leaves | | | |

Procedure

- 1 Spray a pie plate with nonstick spray. Slice potato about 1/4" thick. Lay slices on bottom of the pan, overlapping slightly to form a "crust." Spray with nonstick spray. Bake at 400F for 40 min until slightly browned and potatoes are cooked.
- 2 My note: check potatoes after about 10 min, especially if some were cut thinner. Combine tomatoes, mushrooms, onion and seasonings. When crust is ready, spread with mushroom mixture. Top with olives then cheese. Bake for 10 minutes.
- 3 Each serving - half pizza 295 cal 21 g protein, 14 g total fat, 8 g sat. fat, 22 g carb, 42 mg cholesterol, 804 mg sodium. Food Groups: 3 L Meat, 1 Bread, 1 Vegetable

Servings: 2

Pineapple Cream Cheese Pizza

- | | | | | | |
|-----|-----|--|-----|-----|---|
| 1 | lb | Frozen bread dough (1 loaf),
thawed and cut in half | | | Grated peel and juice from 1
lemon |
| 2 | | package (8 oz) cream
cheese, softened | 2 | | (8 1/4 oz) cans crushed
pineapple, drained |
| 1/2 | cup | Sugar | 2/3 | cup | Strawberry jam |
| 6 | Tbs | Flour | 2 | Tbs | Sliced almonds, toasted |
| 2 | | Egg yolks | | | |

Procedure

- 1 Servings: 16
- 2 Press dough into 2 greased 12 inch pizza pans.
- 3 Beat cream cheese, sugar, flour, egg yolks, 1 tsp lemon peel and 2 tsp lemon juice until smooth. Stir in pineapple. Spread mixture evenly over pizzas to within 1/2 inch of edges.
- 4 Bake in 400 deg. oven for 15 minutes or until browned.
- 5 Spread each with jam and sprinkle with almonds. Bake 5 minutes longer.

Servings: 6

Pita Pesto Pizzas

- | | | | | | |
|---|--|-----------|---|-----|-------------|
| 2 | | cl Garlic | 1 | Tbs | Lemon Juice |
|---|--|-----------|---|-----|-------------|

				Pita Pizzas
1/2	cup	Lightly Packed Parsley	2	(6 Inch) Whole Wheat Pitas
4	cup	Torn Spinach	1	cup Chopped Red Bell Pepper
1/2	cup	Grated Parmesan	1/2	cup (2 Oz.) Shredded Part-Skim Mozzarella Cheese
1 1/2	Tbs	Dried Whole Basil		

Procedure

- 1 Position Knife Blade in Processor. Drop Garlic & Parsley Through Food Chute With Processor Running; Process 15 Seconds OR Until Minced. Add Spinach, Parmesan, Basil & Lemon Juice; Process 30 Seconds. Scrape Bowl With Rubber Spatula & Process An Additional 30 Seconds OR Until Smooth. Split Pita Breads Into 4 Rounds, Spread 2 T. Spinach Mixture Over Interior Of Each Pita Round. Top With Bell Pepper & Cheese. Bake At 450 For 5 Min. OR Until Cheese Melts. Serve Warm. (Fat 11.9, Chol. 33)

Servings: 2

Pita Pizzas

1	sm Red onion; sliced	2	Tbs Chopped sun-dried tomatoes in oil
1	cup Pepper slices	2	Tbs Shredded mozzarella
1/4	tsp Dried oregano	2	Tbs Ricotta
1/4	tsp Crushed red-pepper flakes	2	Tbs Grated parmesan
1/4	cup Olive oil	8	Mini pita breads; halved horizontal

Procedure

- 1 In skillet, over medium heat, saute' onion, peppers, and seasonings in oil until soft. In bowl, mix tomatoes and cheeses.
- 2 Grill pitas 1 minute on high to toast. Place on platter. Top with onion and cheese mixtures. Place on grill rack; over indirect heat, cook, covered, 1 to 2 minutes or until browned.

3

Servings: 8

Pizza

2 1/4	cup	Bread flour			TOPPINGS:
1	tsp	Salt	2/3	cup	Pizza sauce (10 oz)
1 1/2	tsp	Vegetable oil	2	cup	Mozzarella cheese (8 oz)
3/4	cup	Water			Garnishes of your choice

1 tsp Dry yeast

Procedure

- 1 Place first 3 ingredients inside the bread pan. Add water. Close cover and place dry yeast into the yeast holder. **SELECT: BASIC DOUGH MODE.** Press start. (Breadmaker completes the basic dough mode 2 hours and minutes later)
2. Divide the dough into 4 equal portions. Roll each portion into a ball. Place on a lightly floured surface. Cover with a plastic wrap and rest for 20 minutes. Roll out each ball into a flat circle. Place on a greased baking pan. Prick the surface with a fork. Brush with 2 tablespoons pizza sauce. Sprinkle mozzarella cheese on top. Garnish with ingredients of your choice. Bake in 500 deg. oven for 12 to 15 minutes or until ingredients are cooked and the dough is crisp and slightly brown.

Servings: 1

Yield: 1 Pizza

Pizza Bread a la Winnie

- | | |
|--|---|
| 1 package Frozen bread dough; 2 loaves | 1 package Cheddar cheese; grated (2 cups) |
| 1 package Pepperoni; cut small | 1 Egg; beaten |

Procedure

- 1 Thaw bread dough, when fully thawed press bread on greased cookie sheet into rectangle. Brush with part of egg mixture add cheese and pepperoni down the middle. Fold both sides over and pinch edges very well (will look like French bread). Brush egg mixture on top. Bake at 350 degrees until golden brown. Makes 2 loaves.

Servings: 4

Pizza Bm Crust

- | | |
|-------------------------|--------------------------------|
| 2 1/4 cup Bread flour | TOPPINGS: |
| 1 tsp Salt | 2/3 cup Pizza sauce (10 oz) |
| 1 1/2 tsp Vegetable oil | 2 cup Mozzarella cheese (8 oz) |
| 3/4 cup Water | Garnishes of your choice |
| 1 tsp Dry yeast | |

Procedure

- 1 Place first 3 ingredients inside the bread pan. Add water. Close cover and place dry yeast into the yeast holder. **SELECT: BASIC DOUGH MODE.**

Pizza Bread

Press start. (Breadmaker completes the basic dough mode 2 hours and minutes later) 2. Divide the dough into 4 equal portions. Roll each portion into a ball. 3. Place on a lightly floured surface. Cover with a plastic wrap and rest for 20 minutes. 4. Roll out each ball into a flat circle. 5. Place on a greased baking pan. Prick the surface with a fork. 6. Brush with 2 tablespoons pizza sauce. Sprinkle mozzarella cheese on top. Garnish with ingredients of your choice. 7. Bake in 500 deg. oven for 12 to 15 minutes or until ingredients are cooked and the dough is crisp and slightly brown.

Servings: 1

Pizza Bread

1 1/2 LB LOAF					
2	tsp	Active dry yeast	3	Tbs	Dry milk
			2	tsp	Pizza spice *
1 1/2	Tbs	Sugar	2	Tbs	Parmesan cheese
3	cup	Bread flour	1	tsp	Garlic salt
1/2	cup	Chopped pepperoni	3	Tbs	Olive oil
1	tsp	Dried onion	1/4	cup	Warm water
1	tsp	Garlic powder	1/4	cup	Plus 2 tbs tomato sauce

Procedure

- 1 --1 LB LOAF-- ts Active dry yeast tb Sugar c Bread flour /4 c Chopped pepperoni /2 ts Dried onion /2 ts Garlic powder tb Dry milk /2 ts Pizza spice * ts Parmesan cheese /2 ts Garlic salt tb Olive oil /2 c Warm water /4 c Tomato sauce
- 2 * Hot and Sweet Pizza and Pasta Magic is very good with this.
- 3 Note 1: For Panasonic/National machines, use 3 1/2 teaspoons of yeast for the 1 1/2 pound loaf.

Servings: 1

Pizza Bread #2

2	cup	Bread flour	7/8	cup	Milk
1	Tbs	Oil	1/4	cup	Parmesan cheese; and
1	tsp	Salt			romano, grate,
2	Tbs	Sugar			; mixed together
			1 1/2	tsp	Yeast

Procedure

- 1 Make dough using DOUGH setting

Pizza Bread #3

- 2 Let rest for 20-30 minutes
- 3 Separate into as many balls as you want pizzas... will also make one 12" pizza knead a little and let rest for 10 minutes
- 4 shape into flat circle(s) and place on a baking pan and prick with a fork let rest for 10 min at room temp
- 5 brush with Pizza sauce, sprinkle with Mozzarella cheese at top with your favorite topping (if you want bread to go with a meal... it is good with just the sauce on it!)
- 6 Bake in 400 deg F. oven for 15-20 min or until golden

Servings: 1

Pizza Bread #3

1/2 tsp	Yeast	2 oz	Pepperoni slices; finely chopped
7 oz	White flour; strong	2 oz	Olives; stuffed, finely chop
4 oz	Flour; strong brown	1/2 tsp	Salt
1 Tbs	Powdered milk	1 Tbs	Dried oregano
1/2 Tbs	Sugar	210 ml	Water; abt 7 oz
1/2 oz	Butter		

Procedure

- 1 Place all ingredients in bread pan in order specified by manufacturer. Select the white bread cycle.
- 2 Makes a 1 lb loaf.

Servings: 10

Pizza Bread Appetizers *

	1/2 lb	Mozzarella cheese; shredded
1 package Frozen bread dough; 3, 1lb loaves	2 lb	Pepperoni; sliced
1/4 lb		Swiss cheese; shredded
1/4 lb		Provolone cheese; shredded

Procedure

- 1 Thaw bread dough; roll out into three rectangles. Put a layer of Swiss, Provolone, Mozzarella and pepperoni on each rectangle; roll up. Slit top of each bread roll in 4-5 slashes. Bake at 350~ until golden brown, about -25 minutes. Slice as you would bread.

- 2 NOTE: be made ahead of time, wrapped in foil and frozen. Heat before serving.

Servings: 30

Pizza By The Foot

2	Mild italian sausage	15 oz	pizza sauce
1	Loaf (1 lb.) unslice	1/2 Tbs	Garlic powder
1	Tbs Italian seasoning	2	Pk(8 oz.) shredded
1/4	Shredded provolone c		Mozarella cheese
1/2	Tbs Water		

Procedure

- 1 Place sausage and water in shallow pan. Cover and bring to boil. Reduce heat to low and simmer 10 to 12 minutes. Drain, cool slightly and cut into 1/4" slices. Slice bread in half lengthwise and lay cut side up on cookie sheet. In small bowl, stir together pizza sauce and seasonings. Spread evenly on each cut bread half. Spread each half with onion, sausage and cheeses. Bake 350 degrees 20 to 25 minutes or until cheese is melted and lightly browned. Makes 6 servings.
- 2 Prothro, 's

Servings: 6

Pizza Crockpot

1 1/2 lb	Ground beef	28 oz	Spaghetti sauce (like Ragu)
1	lg Onion, chopped	12 oz	Noodles (up to 16)
1/2	lg Green pepper, chopped	4 oz	Shredded cheddar cheese (up to 8)
1/2	lg Red pepper, chopped	4 oz	Shredded mozzarella cheese (up to 8)
1/2 lb	Fresh mushrooms, sliced thin	6 oz	Pepperoni slices, cut in quarters

Procedure

- 1 Brown ground beef with the onions and peppers. When just done, add mushrooms and cook for about 1 minute more. Drain fat.
- 2 Cook noodles until al dente. You do not want the noodles to be soft.
- 3 Add spaghetti sauce and simmer until bubbly. Remove from heat. Add noodles and mix well.

Pizza Crust

- 4 In crock pot, put a layer of the noodle mixture, cheeses and pepperoni. Repeat layers.
- 5 Cook on high for 30 minutes and then on low for 1 to 2 hours.
- 6 This recipe tastes like a piece of pizza in a bowl. Delicious!
- 7
- 8

Servings: 10

Pizza Crust

3	cup	Flour	1	tsp	Salt
1/4	cup	Corn meal	1		package Yeast
1/4	cup	Vegetable oil	1	cup	Water
2	Tbs	Olive oil			

Procedure

- 1 Add ingredients according to the BM

Servings: 1

Yield: 12 Pizza

Pizza Crust #2

6 1/2	oz	Water	1	tsp	Salt
2 1/3	cup	Bread flour	1	Tbs	Butter
1	Tbs	Dry skim milk	1 1/2	tsp	Dry yeast
2	Tbs	Sugar			

Procedure

- 1 Put ingredients in bread case. Select dough mode.
- 2 When buzzer sounds, remove dough from bread case and place in a greased bowl. Cover it with wrap and let sit for 20 to 30 minutes.
- 3 Cut into 2 or 3 portions in a round shape. Cover with a clean cloth and rest the dough for about 15 minutes.
- 4 Flatten dough into a circle, spread it onto pie plate and prick with fork.
- 5 Glaze with pizza sauce and sprinkle with onion, green pepper, mushroom, salami and cheese.
- 6 Bake in 400 degree/205 C. oven for 15 to 20 minutes until crust is golden brown.

Pizza Crust #3

- 7 We used a 12-inch pizza pan and had enough dough left to make 4 dinner rolls a few days later. They were good too!

Servings: 1

Pizza Crust #3

1 1/2	cup	Water	2 1/2	tsp	Yeast
1	tsp	Salt			Optional:
2	tsp	Sugar	1	Tbs	Poppy seeds; or sesame seeds
2	Tbs	Gluten			
2	cup	Whole wheat flour; bread	1	tsp	Dill; or celery seeds or any combo of seeds
2	cup	White bread flour			

Procedure

- 1 Makes enough dough for 2-14" pizzas with a thin-ish crust.
- 2 I find that instead of cornmeal under the pizza, I like to lightly spray the pan with olive oil spray. I know this isn't traditional, but it gives a crispier crust that stick less than when I use cornmeal.
- 3 This is a double recipe and it fits fine in my Zo. I freeze half the dough....see below about how I prep it for freezing and make a package that is easy to store and very fast to use. Since I roll it out before freezing, I don't have to mess up my counter a second time before I bake it.
- 4 Combine in order your bread machine likes and process on dough setting. When done, divide dough in half. Roll and use one half.
- 5 For the half to be frozen: roll out to the size you would like to use. Cover with a sheet (or two in not wide enough) of plastic wrap. Starting at one end, loosely roll up the dough with the wrap on top (this allows there to be wrap between each layer of dough). When done, wrap in a plastic bag or antother layer of wrap. Freeze flat.
- 6 To use: remove from freezer and when the dough is just about defrosted, unfurl it out on a lightly oiled pan, keep it covered with the plastic wrap that was frozen with it and allow to defrost and rise slightly before adding toppings.

7

Servings: 1

Pizza Crusts

1	package	Yeast	1	tsp	Olive oil
3	cup	Flour	1/2	tsp	Salt

1 cup Water

Procedure

- 1 Put in machine make on dough cycle. take out and put on floured board cove for 10 to 15 minutes then roll out and put on pan or peel dusted with cornmeal. I then put a little olive oil on the dough where the sauce goes. then add any topping make sure hamberger and sausage are cooked and drained before placing on pizza. Bake 375 for 20 to 25 minutes when cheese is melted and starting to turn brown.

Servings: 1

Yield: 1 Pizza

Pizza Cups

1 lb	Lean ground beef	10 oz	Can refridgerated bisquits
6 oz	Can Hunts tomato paste		(12)
1 Tbs	Dried Onions	1/2 cup	Shredded part-skim
1/2 tsp	Basil		Mozarella cheese
1/2 tsp	Oregano		

Procedure

- 1 Preheat oven to 400 F. 2. Brown beef well and drain well. 3. Stir in tomato paste, onion and seasonings. 4. Cook 5 minutes to heat through. 5. Place biscuits in muffin cups, sprayed with Pam, pressing to cover bottom and sides. 6. Spoon about 1/3 cup of the mixture in each muffincup and sprinkle with cheese. 7. Bake for 12 minutes or until golden brown.

Servings: 12

Pizza Dough

1 1/4 oz	pa (2 1/2 te aspoons)	2 cup	Unbleached all-purpose
	active		flour
	Dry yeast		; (2 to 2 1/4)
1/2 tsp	Sugar	1/2 tsp	Salt
2 Tbs	Olive oil		

Procedure

- 1 In a large bowl proof the yeast with the sugar in 1/3 cup lukewarm water for 10 minutes, or until it is foamy. Stir in an additional 1/3 cup lukewarm water, oil, 2 cups flour, and salt and blend mixt ure until it forms a dough. Knead the dough on a floured surface, incorporating as much of the remaining 1/4 cup

Pizza Dough - Roman Focaccia

flour as necessary to prevent the dough from sticking, for 5 to 10 minutes, or until it is smooth and elastic.

- 2 Alternatively, the dough be made in a food processor. Proof the yeast as described above and in a food processor combine it with the remaining ingredients. Process the mixture until it forms a ball, adding more water, teaspoon at a time, if it is too dry, or more flour, 1 tablespoon at a time, if it is too wet, and knead the dough by processing it for 15 seconds.
- 3 Put the dough, prepared by either method, in an oiled bowl and turn it to coat it with the oil. Let the dough rise, covered with plastic wrap, in a warm place for 1 hour, or until it is double in bulk, and punch it down. The dough is now ready to be formed into pizzas.

Servings: 1

Yield: Makes enough dough for one 14-inch pizza or four 7

Pizza Dough - Roman Focaccia

2	package Fast-rising dry yeast	5 1/2 cup	Unbleached white flour
		3	Cloves garlic, crushed
2	cup Tepid (90F) water	1/4	cup Olive oil for topping (if making focaccia only)
2	Tbs Sugar		
4	Tbs Olive oil	1	Tbs Whole rosemary (ditto)
1/2	cup Oil	1	Tbs Kosher salt (ditto)
1	tsp Salt		

Procedure

- 1 very easy and VERY good to eat. I halved the following recipe (but used the full amount of garlic, plus 2 c of meaty red sauce, about 4 oz. of pepperoni, 8-9 fresh mushrooms and 8 ounces of whole-milk mozzarella) and the results were great. Lacking quick-rise yeast, I used regular yeast and just ate a little later -- no problem there. And of course, I made the dough into a pizza instead of a plain focaccia (which is like a thick pizza (also round, but thicker) but without toppings.
- 2 Dissolve the yeast in the tepid water. Add the sugar, olive oil, oil, and salt. Mix in 3 c of the flour and whip until the dough begins to leave the sides of the mixing bowl, about ten minutes [!]. I [] use my KitchenAid mixer for the whole process.
- 3 Mix in the remaining flour by hand or with a dough hook and knead the dough until it is smooth. Allow the dough to rise twice, right in the bowl, and punch down after each rising.

Pizza Dough Abm

- 4 Oil 2 baking sheets, each 13 inches by 18 inches, and divide the dough between the 2 pans. Using your fingers, press the dough out to the edges of each pan. Allow to rise for about 30 minutes and brush with the crushed garlic mixed with the oil for topping. Sprinkle the rosemary and kosher salt on top.
- 5 Bake at 375 degrees for about 30 minutes.

Servings: 6

Pizza Dough Abm

1/2	Tbs	Yeast	1/2	Tbs	Salt
3 1/4	cup	Flour	1/4	cup	Olive oil
1	Tbs	Sugar	1 1/8	cup	Water

Procedure

- 1 ---TO SHAPE PIZZA--- Corn meal
- 2 Bring all ingredients to room temp and add to breadmaker. Select "white dough" cycle and press Start.
- 3 At end of cycle, remove dough and divide into halves. Preheat oven to 450. Roll or shape into pizzas on surface dusted with cornmeal. Add toppings of choice and bake 15 minutes on bottom rack, to make sure crust gets done.

Pizza Dough Technique

*

Procedure

- 1 I worked in a pizzeria in New York during High School, and this is how we did it there. I make pizza about once a month.
- 2 What usually messes people up is that their dough is not round to begin with, and is not of uniform density throughout. If the dough is not uniformly dense, you end up with it stretching easier in some directions than others, and you end up with a lot of holes and thin spots. Not good.
- 3 The key to success is a procedure called (amazingly enough) "rounding" the dough. I do this after the first rise, when I divide my large dough up into two individual doughs (my pizzas are always born in pairs, it's easier that way and you have a backup in case you mess one up).
- 4 So you take your dough out of its warm place and dump it on the counter and off all the excess olive oil. It will have a rough texture from the gasses that have built up, and it will be puffy. Punch it down on the counter to get all the gas out of it, and divide it in half. Use a scale, and if one is too big, just cut a

Pizza Dough, Basic Deep

little piece off and jam it into the cut part of the other piece. Your goal is to try to keep the outside surface of the dough intact and smooth, so you don't want to stick random pieces of dough to it.

- 5 Push the dough down on the counter and incorporate any little pieces you've glued on to bring it up to weight. Then, keeping the outside surface up at all times, gently fold the dough over on itself in a downward direction. Pretend your stroking the top of an upright mushroom, with the heel of your hand at the very top and your fingers pointing down. As you stroke, the gluten sheet at the top will stretch and relax. Curve the stuff that comes down with your fingers like you're shoving it up into the base of the mushroom. Rotate degrees and repeat, being careful not to tear the gluten sheet. So it's pull/shove/rotate/pull.
- 6 Once you've gone around a few times and the dough is a nice tight little ball, scrunch the bottom together into a sort of nipple shape, so that it holds together. If it doesn't hold together, your dough is too oily, some off and try again.
- 7 What you should end up with is a nice firm ball of dough with a round top and a slightly flat bottom that doesn't unravel when you put it on the counter. Let it sit for a couple of minutes, and then oil a small bowl, plop the dough top down into the bowl so the top gets oily, then flip it over so the bottom gets oily, and then with the flat part of your fingers push the dough ball down into the bottom of the bowl so it's like a pancake. Cover with saran wrap and allow to rise.
- 8 When you're ready to make the 'za, dump the dough out onto a floured surface and off the olive oil. Push it down into a pancake and flour both sides. It should be perfectly round at this point. The trick is to keep it that way.
- 9 Push it down with the flat of your hand like the hands of a clock, keeping it round as you go in circles. It will spread out as much as it can this way, and should remain circular if your surface is well floured (don't be afraid of too much flour at this point, you can always bang it off later).
- 10 Cup your left hand around the edge of the dough so that your little finger is parallel to the edge, and with the fingertips of your right hand push down into the edge making a trench about 1/2" from the edge. This will be your crust. Go all the way around as evenly as possible.
- 11 Pick the dough up by this trench and put your fists under the dough so that it's hanging on the knuckles of the back of your hands. Pull you hands

Servings: 1

Pizza Dough, Basic Deep

1 1/2 tsp Active dry yeast

toppings:

			Pizza Dough, Silver Palate		
3	cup	Bread flour	1	cup	Mozzarella cheese; grated or cheddar cheese
1/2	tsp	Salt			
1	tsp	Sugar	2		cl Garlic; (crushed),
1/4	cup	Olive oil	1	cup	Broccoli florets; lightly cooked
1	cup	Warm water	1		lg Tomato; sliced
					Shredded fresh basil
					Feta cheese; to taste

Procedure

- 1 Evidently the difference in deep dish pizzas like the Sicilians is that they contain some sugar and a higher proportion of oil. 's recipe for the dough is simple.I made this for supper and did the dough in my bread machine on the "dough" cycle. It was made in my largest old iron skillet which I'd sprayed with olive oil Pam. After I took it from the ABM, I made the dough into a circle by trying to imitate those expert pizza chefs who fling the dough around. Mine didn't get flung too high but it worked! I spread it in the skillet and brought up the extra dough to form a lip around the edge, then put the pan to rise for 30 minutes while preheating the oven to 475F. Bake the crust for 5 minutes by itself--but before you do that, prick it well with a fork all over. Before you add toppings, drizzle olive oil on the crust and spread it around with a brush. Toppings are up to you--but I used (in this order) cup mozzarella/cheddar cheese(graded), 2 cloves garlic (crushed), 1 cup slightly cooked fresh broccoli florets, a large sliced tomato, shredded fresh basil and feta cheese to top. It was VERY good! This makes a thick crust but it's so good there was none left to give to the birds! I hope Maria who first requested a Sicilian dough finds this--because I'd like to be able to share more of the goodies from this book with her! There are thin pizza doughs as well--and all kinds of toppings.

Servings: 1

Pizza Dough, Silver Palate

1	package	Yeast, active dry	1/3	tsp	Pepper
1 1/2	cup	-lukewarm water (110)	1	tsp	Salt
2 1/3	cup	Flour, unbleached	2	Tbs	Olive oil
3/4	cup	Cake flour			

Procedure

- 1 In a small bowl, dissolve yeast in 1/2 cup of the lukewarm water and let stand 10 minutes. In a mixing bowl, mix flours, freshly ground black pepper and

Pizza ginger (bw)

salt together. Add the dissolved yeast to the dry ingredients with olive oil and 1/2 cup of remaining water. Mix with a wooden spoon to form a dough, adding a little more water if needed. Remove dough from the bowl to a floured pastry board. Knead for 8 to 10 minutes, or until dough is smooth and pliable. Flour board lightly whenever dough begins to stick. Wash and dry mixing bowl, and rub it with olive oil. Place dough in the bowl and turn it over to coat it thoroughly. Cover dough with plastic wrap and place in a warm place (75-80F.) for 2 hours, until doubled in bulk. When dough has doubled in bulk, punch it down and knead for 15 seconds. Let it rest under a towel for 10 minutes before proceeding with recipe.

Servings: 1

Pizza ginger (bw)

1	Ready bake pizza crust	1	tsp	Chili sauce
12	oz Boneless sirloin steak trimmed	1	Tbs	Corn oil
1	Tbs Dry sherry	1		sm Red pepper, seeded & diced
1 1/2	Inch piece ginger root peeled & grated	1/2	tsp	Cornstarch salt & pepper to taste
1	Clove crushed garlic	6		Green onions, sliced

Procedure

- 1 Cut steak into very thin slivers & place in a bowl. Add salt & pepper to taste, sherry, ginger, garlic, oil, cornstarch & chili sauce; mix well. Cover & refrigerate for 1/2 hour; stir occasionally. Add onions & red peppers, to beef mixture & spread on pizza shell. Bake for 7 -10 minutes at 450 degrees.

Servings: 1

Yield: 1 Pizza

Pizza Hamburger

4	Ground beef patties	4		1/2" strips of green pepper
12	sl Pepperoni	1/2		Medium onion sliced
4	sl Mozzarella cheese	4	Tbs	Pizza sauce

Procedure

- 1 Grill separately the hamburger patties, onion slices (which will fall into rings as they grill), pepperoni and green pepper strips. When patties are done to your taste, cover them with the other items on the grill, the slices of cheese

Pizza Horns

and the pizza sauce. Insert into a bun (also grilled if preferred) and serve with a large amount of napkins, and potato chips.

Servings: 4

Pizza Horns

2	Loaves frozen bread dough	1	Green pepper; minced
	Olive oil	3 oz	Pepperoni; minced or chopped
14 oz	Pizza sauce	1	Egg white; lightly beaten
1 tsp	Oregano leaves,dried		Additional dried oregano
1/4 tsp	Garlic powder		Leaves
1/2 lb	Grated mozzarella cheese		Additional parmesan cheese
1/4 cup	Parmesn cheese		

Procedure

- 1 To thaw dough, refrigerate overnight or let stand at room temperature for 2 to 3 hours. On a lightly floured surface, roll each loaf into a 10 inch circle or and stretch with hands until 1/4 inch thick.Brush surface with oil With a pizza cutter or sharp knife, cut each circle into 8 triangular wedges. combine sauce, oregano and garlic powder. Spread on top of wedges, leaving about 1/4 inch margin on each side. Sprinkle with cheeses, green pepper and pepperoni. Roll up each triangle beginning from wide end. Curve ends to form crescents. Place on lightly oiled baking sheets. Brush tops with egg white. Sprinkle with additional oregano and or parmesan cheese. Bake at 450 for 15 minutes or until golden brown.

Servings: 8

Pizza Hut Pizza Crust

1 1/3 cup	Warm water	1 Tbs	Sugar
1/2 tsp	Salt	1	package Dry yeast
4 cup	Flour	1/3 tsp	Garlic salt
1/3 tsp	Oregano	2 Tbs	Olive oil

Procedure

- 1 Mix 1 c flour and remaining ingredients in food processor; beat 1 min. Add flour gradually and process until dough leaves the side of the container. Place in greased bowl, turn to grease top, and cover with plastic wrap. Let rise in refrigerator overnight. Divide dough in thirds. Press with heel of hand onto greased pizza pan until crust fills pan. (Unless, of course, you are talented

Pizza Margherita

enough to toss it into the air.) Bake in 350F oven for 5 minutes. Freeze. When ready to make pizza, remove from freezer and quickly cover with pizza sauce and toppings. Bake on oven rack without pan.

Servings: 6

Pizza Margherita

		For the pizza dough:	7 oz	mozzarella cheese, thinly sliced
1	Tbs	(1 package) active dry yeast	8	fresh plum tomatoes, peeled and chopped,
3/4	cup	plus 2 Tbs. lukewarm water (105°F)		or canned plum tomatoes, drained and
2 3/4	cups	all-purpose flour, plus 1/2 cup for working		chopped
1	tsp	salt	1	handful of fresh basil leaves
1	Tbs	extra-virgin olive oil		Salt and freshly ground pepper, to taste
		For the topping:	4 Tbs	extra-virgin olive oil

Procedure

- 1 To make the pizza dough, in a small bowl, dissolve the yeast in the lukewarm water and let stand until slightly foamy on top, about 10 minutes.
- 2 In a large bowl, stir together the 2 3/4 cups flour and the salt and form into a mound. Make a well in the center and add the yeast mixture to the well. Using a fork and stirring in a circular motion, gradually pull the flour into the yeast mixture. Continue stirring until a dough forms.
- 3 Lightly flour a work surface with some of the 1/2 cup flour and transfer the dough to it. Using the heel of your hand, knead the dough until it is smooth and elastic, about 10 minutes. Form the dough into a ball.
- 4 Brush a large bowl with the olive oil and place the dough in it. Cover with plastic wrap and let rise at room temperature until doubled in size, 1 to 2 hours.
- 5 Preheat an oven to 450°F. If using a baking stone or tiles, place in the oven now.
- 6 Turn the dough out onto a surface dusted with the remaining flour. Punch the dough down and, using your hand, begin to press it out gently into the desired shape. (If you want to make individual pizzas, divide the dough into four equal-size pieces and shape each one.) Place one hand in the center of the dough and, with the other hand, pull, lift and stretch the dough, gradually working your way all around the edge, until it is the desired thickness, about

Pizza on Rye

1/4 inch thick for a crusty pizza base and 1/2 inch thick for a softer one. Flip the dough over from time to time as you work with it. (Or roll out the dough with a rolling pin.) The dough should be slightly thinner in the middle than at the edge. Lift the edge of the pizza to form a slight rim.

- 7 Transfer the dough to a pizza peel or baking sheet, cover with a cotton towel and let rise again until almost doubled in size, about 20 minutes.
- 8 Cover the dough with the cheese and then the tomatoes. Scatter the basil over the top. Season with salt and pepper and drizzle 3 Tbs. of the olive oil over the top. Transfer to the oven and bake for 10 minutes. Reduce the oven temperature to 400°F and bake until the crust is golden, about 10 minutes more. Drizzle the remaining 1 Tbs. oil over the top and serve immediately.

Servings: 4

Recipe Type

Baking, Bread, Pizza

Pizza on Rye

8 oz	Tomato sauce	5	Or 6 slices of rye toast
1/4 tsp	Basil	8 oz	Sliced mozzarella cheese
1/8 tsp	Oregano		Parmesan cheese

Procedure

- 1 Mix the tomato sauce, basil and oregano and spread on 5 or 6 slices of rye toast. Divide the 8 ounces of sliced mozzarella among the pizzas. Sprinkle with Parmesan cheese and broil until bubbly. For variety, I top my pizza with onions, pepperoni, and sometimes canned shrimp.

Servings: 6

Pizza on the Grill - Pizza Dough

1	package	Active baker's yeast	3	Tbs	Whole-wheat flour
			1	Tbs	Olive oil
1	cup	Warm water; 105 - 115 deg f	2 1/2	cup	All-purpose flour; to 3 1/2 c, unbleached
1	pinch	Salt			
2 1/4	tsp	Kosher salt			
1/4	cup	White cornmeal; fine-ground			

Procedure

- 1 Dissolve yeast in the warm water with sugar.
- 2 After 5 minutes, stir in salt, cornmeal, whole-wheat flour, and oil.
- 3 Gradually add all-purpose flour, stirring with a wooden spoon until a stiff dough has formed.
- 4 Place the dough on a floured board, and knead for several minutes, adding only enough additional flour to keep dough from sticking.
- 5 When dough is smooth, transfer to a greased bowl. To prevent, transfer to a greased bowl. To prevent a skin from forming, brush top of dough with additional olive oil, cover bowl with plastic wrap, and let rise in warm place, away from drafts, until doubled, 1 1/2 to 2 hrs.
- 6 Punch down dough. Knead dough several times on lightly floured board. Return dough to bowl; cover and let rise 40 min.
- 7 Punch down dough. If sticky, knead in a bit more flour.
- 8 Makes enough for four 12 inch pizzas.
- 9 Well, as usual...I don't follow directions. I didn't do them on the grill but in my oven. I cooked them at 475 deg F for 15 min. The dough was probably the lightest and best that I have ****ever**** eaten. I topped one with tomatoes, sweet anise, 1 T slivered almonds crushed, and sauteed zucchini.

Servings: 8

Pizza Pleasure Bread for Abm

Mmmm , , ,

regular

Loaf

large --

Loaf

3/4 cup Water
 2 cup White bread flour
 1 Tbs Dry milk
 1 Tbs Sugar
 1 tsp Salt
 1 Tbs Butter
 1/3 cup Pepperoni, chopped
 1/4 cup Mozzarella, shredded
 2 tsp Parmesan, grated
 1/4 cup Mushrooms, canned & drained

1 1/3 cup Water
 3 cup White bread flour
 2 Tbs Dry milk
 2 Tbs Sugar
 1 1/2 tsp Salt
 2 Tbs Butter
 1/2 cup Pepperoni, chopped
 1/3 cup Mozzarella, shredded
 1 Tbs Parmesan, grated
 1/3 cup Mushrooms, canned & drained

Pizza Pleasure Bread For Bread Machine

2	Tbs	Onion flakes	1/4	cup	Onion flakes
1/2	tsp	Garlic powder	3/4	tsp	Garlic powder
1/2	tsp	Oregano	3/4	tsp	Oregano
1	tsp	Fast rise yeast **or**	1 1/2	tsp	Fast rise yeast **or**
2	tsp	Active dry yeast	2 1/2	tsp	Active dry yeast

Procedure

- 1 **SUCCESS HINTS:** Use stick pepperoni and dice into 1/4" chunks As with all cheese bread, loaf appearance will be unusual due to the moisture of the cheese -- a small price to pay for great taste! This bread can be made with the regular and rapid bake cycles.

Servings: 8

Pizza Pleasure Bread For Bread Machine

REGULAR LOAF			1/4	cup	Mozzarella, shredded
3/4	cup	Water	2	tsp	Parmesan, grated
2	cup	White bread flour	1/4	cup	Mushrooms, canned & drained
1	Tbs	Dry milk	2	Tbs	Onion flakes
1	Tbs	Sugar	1/2	tsp	Garlic powder
1	tsp	Salt	1/2	tsp	Oregano
1	Tbs	Butter	1	tsp	Fast rise yeast **OR**
1/3	cup	Pepperoni, chopped	2	tsp	Active dry yeast

Procedure

- 1 --LARGE LOAF-- /3 c Water c White bread flour tb Dry milk tb Sugar /2 t Salt tb Butter /2 c Pepperoni, chopped /3 c Mozzarella, shredded tb Parmesan, grated /3 c Mushrooms, canned & drained /4 c Onion flakes /4 t Garlic powder /4 t Oregano /2 t Fast rise yeast **OR** /2 t Active dry yeast
- 2 **SUCCESS HINTS:** Use stick pepperoni and dice into 1/4" chunks As with all cheese breads, loaf appearance will be unusual due to the moisture of the cheese -- a small price to pay for great taste! This bread can be made with the regular and rapid bake cycles. **CALORIES:** 211 **PROTEIN:** 16%

Servings: 8

Pizza Pot Pies

Tomato Sauce: 2 cups diced roasted chicken

					Pizza Potatoes
1	Tbs	olive oil	2	cups	broccoli cut into small, bite-sized pieces
2		cloves garlic, minced			
1	tsp	fresh minced rosemary leaves	1 1/2	cups	diced mozzarella cheese
			1/2	tsp	salt
2	oz	diced pancetta	1/4	tsp	freshly ground black pepper
1		(28-ounce) can crushed tomatoes	1 1/2	lbs	pizza dough
1/4	tsp	salt	1/3	cup	olive oil
1/4	tsp	freshly ground black pepper	6	Tbs	grated Parmesan
		Pizza Pot Pies:			Special equipment: 6 (10-ounce) ramekins
3	cups	Tomato Sauce			

Procedure

- 1 For the Tomato Sauce: Warm the olive oil in a small saucepan over medium heat. Add the garlic, rosemary, and pancetta. Saute until the pancetta is crisp and golden, about 5 minutes. Add the tomatoes, stir to combine, and simmer over very low heat for 15 minutes. Add the salt and pepper. Set aside.
- 2 Preheat the oven to 400 degrees F. In a large bowl combine the Tomato Sauce, chicken, broccoli, mozzarella, salt, and pepper. Stir to combine. Divide the chicken mixture evenly between the ramekins. Roll out the pizza dough and cut circles with a pairing knife that are 1-inch wider in diameter than the ramekins. Place the circles of dough over the filled ramekins and press down to seal, making sure to pull the dough over the edge of the ramekin. Brush the top of the pizza dough with olive oil and sprinkle with Parmesan cheese. Cut a small slit in the top of the pizza dough with a pairing knife. Bake until the pizza crust is golden, about 25 minutes. Remove from the oven and let cool slightly before serving.

Servings: 6

Preparation Time: 30 minutes

Cooking Time: 40 minutes

Recipe Type

Baking, Pies, Poultry, Vegetables

Pizza Potatoes

6	md Potatoes, peeled, thinly sliced	1	Tbs	Butter, melted
		2		Eggs
1	lg Onion, thinly sliced			Evaporated milk, to moisten

		Olive oil		Pizza Rolls
1/2 lb		Mozzarella cheese, grated		Salt and pepper
2 oz		Sliced pepperoni		Grated process Aman Cheese, optional
1 tsp		Baking powder		

Procedure

- 1 In skillet, saute potato and onion slices in oil until onion begins to appear transparent; stir constantly to prevent browning. Drain well. Combine potatoes and onions with cheese, pepperoni and salt in Crock pot. Pour pizza sauce over top.

Servings: 6

Pizza Rolls

1 lb	Frozen italian bread dough [thawed]			.part-skimmed Mozzarella Cheese
8 oz	PHILADELPHIA Brand soft Cream Cheese with herb & garlic	3/4 cup	Pepperoni [chopped]	
		1/3 cup	Green pepper [finley chopped]	
		1 Tbs	Olive oil	
1 1/2 cup	shredded low moisture	1/2 tsp	Italian seasoning	

Procedure

- 1 Roll the dough to 15"x20" rectangle on a floured surface... Spread the cream cheese over the dough to within 1" of the edges... Sprinkle the mozzarella cheese, pepperoni, and the peppers over the cream cheese and roll the dough from the LONG sides, pressing the edges together to seal... Brush the top and sides with the olive oil and sprinkle with the italian seasoning... 3) Cover and let rise in a warm place for 1 hour... and preheat your oven to 350... 4) Bake 30 to 35 min or until golden brown... Slice and serve...

Servings: 12

Pizza Rustica ABM

1 1/4 cup	Milk; plus	2 tsp	Salt
2 Tbs	Milk; (if needed)	1 Tbs	Sugar
2 Tbs	Olive Oil	3 cup	Flour
1 Tbs	Rosemary; chopped	2 tsp	Yeast

Procedure

- 1 ---FILLING--- 1b Ricotta Cheese Eggs /2 c Romano Cheese; grated tb Parsley; chopped /2 ts Salt /4 ts Pepper
- 2 ---TOPPING--- sl Salami; thinly sliced Basil Leaves; coarsely -chopped oz Roasted Red Peppers; drained sl Provolone Cheese; thinly -sliced Salt Pepper
- 3 Place all dough ingredients in pan and program for knead and first rise. The dough will be firm and pull away from the side of the machine. While the dough is rising, prepare the filling. In mixing bowl, whisk together all the ingredients and refrigerate until you are ready to assemble the pizza. Preheat the oven to 400F. with the rack in the center position. Grease a 9" springform pan.
- 4 When the dough cycle is completed transfer the dough to a lightly floured work surface, cover it with a clean towel, and let it rest for 5 minutes. Cut the dough in 2 pieces; one piece should be one third of the dough and the other piece should be 2/3. Roll out the larger piece to a 14" circle. Line the springform pan with the circle. A small amount of dough (1") should overlap the top of the pan. Arrange 5 slices of salami on the bottom. Spread a third of the ricotta filling over the salami, then sprinkle on a third of the basil. Lay out a third of the peppers. Lay out 4 slices of provolone. Repeat this pattern for the next 2 layers. Roll out the small piece of dough to a 9" circle. Brush water around the rim of the dough already in pan, then fit the 9" circle on top. Trim away about 1/2" of the overlapping dough from the bottom circle. Crimp together the top and bottom edges. Brush the top of the dough with olive oil and salt and pepper. With a pair of scissors, cut a vent in the top crust about 1" in diameter. Bake for 15 minutes at 400F., then at 350F. for 15 minutes. Remove the pizza from the oven and immediately remove the sides of the springform. Cool before slicing to allow layers to set.

Servings: 8

Pizza Soup

Procedure

- 1 cn 14-oz. Italian-style sliced -tomatoes c Beef broth or bouillon Onion; sliced sm Red or green bell pepper; -seeded, sliced c Mushrooms; sliced /2 lb Smoked sausage links; thinly -sliced ts Fresh oregano; chopped c Mozzarella or Cheddar cheese -shredded, for garnish
- 2 In slowcooker, combine all ingredients except cheese. Cover and cook on LOW 7 to 8 hrs. Spoon into individual bowls. Top with cheese.

Servings: 6

Pizza Stew

6	oz	Canadian Bacon;*	6	Tbs	Celery; chopped
9	cup	Tomato sauce	6	Tbs	Green pepper; chopped
1 1/2	cup	Water	6	dash	Each oregano, garlic powder
12	Tbs	Onion; chopped			Salt to taste
6	Tbs	Mushrooms pieces	3	cup	Elbow macaroni; cooked
6	Tbs	Black olives pitted and chopped			

Procedure

- * Makes 2 1/2 cups of soup.
- Fry Canadian bacon; drain and cut away any fat. Heat Tomato sauce and at water to a boil. Add bacon, vegetables, and seasonings. Cook until vegetables are tender. Add Macaroni: reheat Food Exchange per serving: 1 MEAT EXCHANGE + 1 STARCH/BREAD EXCHANGE + 1 FAT EXCHANGE
CAL: 275

Servings: 6

Pizza Sticks

1	cn	11 oz pillsbury soft breadsticks	1/2	tsp	Italian seasoning
			1/4	tsp	Garlic powder
24		Thin pepperoni slices 1 1/2" diameter	1/2	cup	Pizza sauce, heated
2	Tbs	Grated parmesan cheese			

Procedure

- Separate and unroll breadsticks. Place 3 pepperoni slices in single layer over one half of each breadstick. Fold remaining half of breadstick over top; seal end and twist. Place on ungreased cookie sheet. Combine cheese, Italian seasoning and garlic powder. Sprinkle evenly over each breadstick.
- Bake in preheated 350 degree F. oven for 15 to 20 minutes or until golden brown. Serve with pizza sauce. Makes 8 pizza sticks.

Servings: 8

Pizza Turkey Triangles

1	lb	ground turkey	1	cup	prepared pizza sauce
1/2	cup	onion finely chopped	2		9 1/2 oz tubes refrigerated

1/2 tsp Italian seasoning
1/8 tsp pepper

Pizza Via Veneto
pastry squares
1/2 cup Mozzarella cheese shredded

Procedure

- 1 Preheat oven to 375 degrees F.
- 2 In large non-stick skillet, over medium-high heat, saute turkey and onion 4 to 5 minutes or until turkey is no longer pink. Stir in Italian seasoning, pepper and pizza sauce. Simmer 5 minutes or until mixture thickens.
- 3 Unroll pastry, separating each tube into 4 squares. Place on greased 10" x 15" x 1" jelly roll pan. Stretch pastry slightly to shape squares.
- 4 Place 1/3 cup filling on one corner of each square. Sprinkle 1 tablespoon cheese over filling. Fold opposite corner of dough over filling and cheese to form a triangle; press edges with fork to seal. Cut 3 (1/2-inch) slits in top of each triangle to allow steam to escape. Bake 12 to 15 minutes or until golden brown. Remove triangles from pan and cool on wire rack.

Servings: 8

Recipe Type

Appetizer, Poultry

Pizza Via Veneto

1	package Hot roll mix (16 oz)	1	tsp Celery seed
2	Eggs	4	cup Shredded Cheddar cheese
1/2	cup Evaporated milk	3	cup Chopped salted peanuts
1/3	cup Peanut butter	1/4	tsp Hot pepper
1/4	cup Chopped pimiento		

Procedure

- 1 Prepare hot roll mix and let rise as package directs. Divide dough into two equal parts. each part, using oiled hands, in well-oiled x10x1" jelly-roll pan. Beat eggs, milk and peanut butter until smooth. Add pimiento and celery seed. Stir in cheese; spread evenly over dough, almost to edge. Sprinkle with peanuts and pepper. Cover; let rise 30 minutes.
- 2 Preheat oven to 425°F. Bake 12-15 minutes or until brown and bubbly. Cut into 4x2" rectangles. Serve hot.

Servings: 36

Pizza with Bacon and Tomatoes

	For the dough:		cheese, coarsely shredded
1 1/2 cups	warm water (105° to 115°F)	4	thick-cut bacon slices, about 6 oz. total, cut
1	package (2 1/2 tsp.) active dry yeast		crosswise into 1/2-inch pieces and cooked
	About 3 1/2 cups bread flour		until crisp
1 1/2 tsp	salt	16	cherry tomatoes, halved
3 Tbs	olive oil	12	large fresh basil leaves, torn into 1-inch
	Cornmeal for dusting		pieces
3/4 lb	low-moisture, part-skim mozzarella		

Procedure

- 1 Prepare a charcoal or gas grill for indirect grilling over high heat. Oil the grill rack.
- 2 Brush a work surface with the remaining 1 Tbs. oil. Transfer 1 dough ball to the oiled surface and pat and stretch the dough into a round about 12 inches in diameter. Lightly dust a pizza peel with cornmeal and lay the dough on top.
- 3 Slide the pizza off the peel onto the grill rack away from the fire of a charcoal grill or away from the heat elements of a gas grill. Cook until the bottom of the crust is lightly marked by the grill but not crisp, 4 to 6 minutes. Using 2 spatulas, turn the crust grilled-side up. Working quickly, sprinkle half of the cheese over the crust. Scatter half of the bacon and half of the tomatoes over the cheese, then sprinkle half of the basil evenly over the top. Cook, rotating once or twice, until the cheese is melted and the crust is crisp and brown at the edges, 8 to 10 minutes more.
- 4 Using the pizza peel, transfer the pizza to a cutting board, cut into wedges or squares, and serve immediately. Repeat with the remaining ingredients to make a second pizza.

Servings: 4

Yield: 6 to 8 as an appetizer, 4 to 6 as a main course.

Recipe Type

Baking, Bread, Pizza

Pizza with Caramelized Fennel, Onion, and Olives

		Dough:	2	cups	thinly sliced onion
1 1/2	tsp	dry yeast	1/2	tsp	salt
2/3	cup	warm water (100° to 110°)	1/4	tsp	dried oregano
			1/4	tsp	dried thyme
2	cups	all-purpose flour, divided	1/4	tsp	black pepper
1/2	tsp	salt			Remaining ingredients:
		Cooking spray	1	cup	bottled tomato-basil pasta sauce (such as Classico)
2	tsp	yellow cornmeal	1	cup	(4 ounces) shredded part-skim mozzarella cheese
		Topping:			
1	Tbs	olive oil	1/4	cup	coarsely chopped pitted kalamata olives
4	cups	thinly sliced fennel bulb (about 4 small bulbs)			

Procedure

- 1 To prepare dough, dissolve yeast in warm water in a large bowl, and let stand 5 minutes. Lightly spoon flour into dry measuring cups; level with a knife. Add 1 3/4 cups flour and salt, and beat with a mixer at medium speed until smooth. Turn dough out onto a floured surface. Knead until smooth and elastic (about 10 minutes); add enough of remaining flour, 1 tablespoon at a time, to prevent dough from sticking to hands (dough will feel tacky).
- 2 Place dough in a large bowl coated with cooking spray, turning to coat top. Cover and let rise in a warm place (85°), free from drafts, 45 minutes or until doubled in size. (Press two fingers into the dough. If an indentation remains, dough has risen enough.) Punch dough down; knead 5 times, and let rest for 15 minutes. Roll dough into a 12-inch circle on a floured surface. Place dough on a (12-inch) pizza pan or baking sheet coated with cooking spray and sprinkled with cornmeal. Crimp edges of dough with fingers to form a rim.
- 3 To prepare the topping, heat the oil in a large nonstick skillet coated with cooking spray over medium-high heat. Add the fennel and the next 5 ingredients (fennel through black pepper), and cook for 20 minutes or until golden, stirring frequently.
- 4 Preheat oven to 450°.
- 5 Spread sauce over crust, leaving a 1/2-inch border; sprinkle with fennel mixture, cheese, and olives. Bake at 450° for 18 minutes or until browned.

Servings: 6

Pizza with Onion, Prosciutto and Mozzarella (Pizza di Cipolle, Prosciutto e Mozzarella)

Yield: 6 servings (serving size: 1 wedge)

Recipe Type

Baking, Bread, Pizza

Pizza with Onion, Prosciutto and Mozzarella (Pizza di Cipolle, Prosciutto e Mozzarella)

		For the pizza dough:	2	Tbs	olive oil
1 1/4	tsp	active dry yeast			Salt, to taste
1/2	cup	warm water (105° to 115°F)	1/4	lb	mozzarella cheese, preferably fresh, thinly sliced
1 1/2	cups	unbleached all-purpose flour	2		or 3 thin prosciutto slices
1	tsp	salt			
1		red onion, thinly sliced			

Procedure

- 1 To make the pizza dough, in a small bowl, sprinkle the yeast over the warm water and let stand until creamy, about 5 minutes. Stir until dissolved.
- 2 In a large bowl, using a wooden spoon, stir together the flour and salt. Add the yeast mixture and stir until a soft dough forms, about 2 minutes. Turn out the dough onto a lightly floured surface and knead until smooth and elastic, about 10 minutes. Shape into a ball.
- 3 Place the dough in a floured bowl. Cover the bowl with plastic wrap and let rise in a warm, draft-free place until doubled in bulk, about 2 hours.
- 4 Punch down the dough and knead briefly on a floured work surface to remove any air bubbles. Leave the ball on the floured surface and invert a bowl over it. Let rise until doubled in bulk, about 1 hour.
- 5 Place a baking stone, unglazed quarry tiles or a baking sheet on the lowest rack of an oven and preheat the oven to its hottest setting (500° or 550°F) 30 to 60 minutes before baking.
- 6 Meanwhile, in a fry pan over medium heat, sauté the onion in the olive oil until tender and golden, about 5 minutes. Season lightly with salt and remove from the heat. Set aside to cool.
- 7 Uncover the dough and, using your fingers, stretch and flatten it into a 12-inch round, turning the round over once or twice as you work. Dust a baker's peel or the back of a baking sheet with flour. Place the dough round on the

Pizza with Sauteéd Radicchio

peel and shake the peel once or twice to be sure the dough isn't sticking. If it is, lift the round and dust the peel or baking sheet with more flour.

- 8 Spread the onion on the dough. Immediately slide the pizza onto the baking stone. Bake for 3 to 4 minutes. Remove from the oven and arrange the mozzarella on top. Bake until the edges are puffed and the crust is crisp and golden brown, 4 to 5 minutes more. Remove from the oven and arrange the prosciutto slices on top. Transfer the pizza to a cutting board. Cut into wedges and serve.

Servings: 2

Yield: Makes one 12-inch pizza; serves 2 to 4.

Recipe Type

Baking, Bread, Pizza

Pizza with Sauteéd Radicchio

2	tsp	olive oil	1/4	tsp	black pepper
3	cups	thinly sliced Vidalia or other sweet onion (about 12 ounces)	1/2		recipe Whole-Wheat Pizza Dough
					Cooking spray
6	cups	coarsely chopped radicchio (about 8 ounces) or escarole	1	Tbs	yellow cornmeal
			1/2	cup	(2 ounces) shredded part- skim mozzarella cheese
1/2	tsp	salt	1/4	cup	part-skim ricotta cheese
2		garlic cloves, minced			
1	Tbs	balsamic vinegar			

Procedure

- 1 Heat oil in a large cast-iron or nonstick skillet over medium-high heat. Add onion, and saute 5 minutes, stirring frequently. Continue cooking 10 to 15 minutes or until deep golden brown, stirring frequently. Add radicchio and salt; saute 5 minutes or until wilted. Add garlic; cook 1 minute. Remove from heat; stir in vinegar. Sprinkle with black pepper.
- 2 Preheat oven to 500°.
- 3 Roll dough into a 12-inch circle on a lightly floured surface. Place pizza dough on a 12-inch pizza pan or baking sheet coated with cooking spray and sprinkled with cornmeal. Crimp edges of pizza dough with fingers to form a rim. Sprinkle mozzarella cheese on crust. Top with radicchio mixture. Drop ricotta by teaspoonfuls onto the radicchio mixture.
- 4 Bake pizza at 500° for 15 minutes or until browned. Cut the pizza into 4 wedges.

Servings: 4

Yield: 4 servings (serving size: 1 wedge)

Recipe Type

Baking, Bread, Pizza

Pizza with shrimp

1	Ready to bake pizza crust	6	oz	Sorrento/precious
10	md Shrimp shelled & devained			mozzarella cheese, chopped
1	Red bell pepper seeded & cut into thin strips	8		Black or green olives
		1	tsp	Olive oil
10	Broccoli florets	1/4	cup	Finely chopped sundried
10	Cherry tomatoes			sonsma tomatoes

Procedure

- 1 Steam broccoli for 5 minutes & immediately place in ice water to halt cooking & retain color. Brush pizza shell with olive oil; squeeze cherry tomatoes & spread on top with mozzarella cheese. arrange shrimp, broccoli, peppers, sundried tomatoes & olives on pizza. Bake for 10 minutes at 450 degrees. Note this recipe calls for only black olives,But not being fond of black olives I replaced them with green olives.

Servings: 1

Yield: 1 Pizza

Pizza2

2 1/4	cup	Bread flour	Toppings:
1	tsp	Salt	2/3 cup Pizza sauce (10 oz)
1 1/2	tsp	Vegetable oil	2 cup Mozzarella cheese (8 oz)
3/4	cup	Water	Garnishes of your choice
1	tsp	Dry yeast	

Procedure

- 1 Place first 3 ingredients inside the bread pan. Add water. Close cover and place dry yeast into the yeast holder. SELECT: BASIC DOUGH MODE. Press start. (Breadmaker completes the basic dough mode 2 hours and 25 minutes later) 2. Divide the dough into 4 equal portions. Roll each portion into a ball. 3. Place on a lightly floured surface. Cover with a plastic wrap and rest for 20 minutes. 4. Roll out each ball into a flat circle. 5. Place on a greased baking pan. Prick the surface with a fork. 6. Brush with 2 tablespoons

Pizzaburgers

pizza sauce. Sprinkle mozzarella cheese on top. Garnish with ingredients of your choice. 7. Bake in 500 deg. oven for 12 to 15 minutes or until ingredients are cooked and the dough is crisp and slightly brown.

Servings: 1

Pizzaburgers

2 lb	Hamburger	1 lb	Cubed mozzarella cheese
12 oz	Tomato sauce, 2 cans	1	x Salt, pepper, and oregano
6 oz	Stuffed green olives, chopped		

Procedure

- 1 Use small jar of stuffed green olives in this recipe. Salt, pepper, and oregano to taste. Brown hamburger; add tomato sauce and seasonings. Simmer until thick. Cool. Add olives and cheese. Spread in hamburger buns. Wrap in foil or saran wrap. Refrigerate until ready to serve. Reheat in microwave or oven. Makes 14 to 16 buns.

Servings: 4

Polenta Pizza (Opt. Lacto)

x Polenta	x Ff mozzarella (opt)
x Vegetables of choice	

Procedure

- 1 Have one of those boxes of polenta at home (the tube stuff doesn't really work for this. If you want to make it more from scratch, feel free!). Make it. While it sits on the stove top, chop up veggies. Red, green, and yellow peppers are 'fun' (wheeeee), while mushrooms and onions tend to be 'on hand'. When the polenta is ready, pour into a pyrex pan (round, square, heck even non-Pyrex is fine so long as it is flat). Cover with spaghetti sauce and veggies. Bake. Eat.

Servings: 1

Pop-up Pizza

FILLING				
1 1/2 lb	Hamburger	1/2	tsp	Oregano
		1	dash	Salt
1	cup Onion; chopped	1/2	cup	Water
1	cup Green pepper; chopped	1/8	tsp	Hot pepper sauce
1	Garlic clove	1 1/2	oz	Spaghetti sauce mix

Procedure

- 1 ----BATTER---- c Milk c Flour T Oil ea Eggs /2 t Salt
- 2 -----MISC----- oz /Mozz. cheese slices /2 c Parmesan cheese; grated
- 3 Pre-heat oven to 400f *** FILLING *** In large skillet, brown hamburger and drain. Stir in onion, green pepper, garlic, oregano, salt, water, hot pepper sauce, tomato sauce and sauce mix; simmer about 10 min stirring occassionally. *** BATTER *** In a bowl, combine milk, oil and eggs; beat 1 min on medium speed. Add flour and salt; beat 2 min or until smooth. *** ASSEMBLY *** Pour hot meat mixture into 13x9 pan; top with cheese slices. Pour batter over cheese, covering filling completely; sprinkle with parmesan cheese. Bake at 400f for 25-30 min or until puffed and brown.

Servings: 8

Quick and Crunchy Pizza Dough

- | | | | |
|-------|------------------|---------|------|
| 2 cup | Flour | 1/4 cup | Oil |
| 2 tsp | Baking powder | 2/3 cup | Milk |
| | Salt - if wanted | | |

Procedure

- 1 Mix and roll out on your pizza pan or stone - I use this recipe all the time when I demo's and everyone asks for the recipe....

Servings: 6

Quick and Easy Herbed Pizza Crust

- | | | | |
|-----------|--------------------------|---------|------------------------|
| 2 1/2 cup | Whole Wheat Flour | 1 tsp | Dried Oregano; crushed |
| 1 | package Rapid-Rise Yeast | 1/2 tsp | Dried Basil; crushed |
| 1 tsp | Salt | 1 cup | Water |
| 1 tsp | Sugar | 1 Tbs | Olive Oil |

Procedure

- 1 In a large mixing bowl or food processor fitted with a dough blade, combine 12/ cups of the flour with the yeast, salt, sugar, oregano and basil; mix well. Heat the water and the oil until hot to the touch (120-130F.) Add the hot liquid to the dry ingredients and mix well. Add the remaining cup of flour, a little at a time, mixing well after each addition. Knead the dough fo several minutes or until smooth and elastic, either by hand or in the food processor. Add additional flour, if necessary, until dough is no longer sticky.

Raspberry Cheesecake Cookie Pizza

- 2 Form dough into a ball, cover and allow to rest for 10-15 minutes, then divide the ball in half. (If you are only going to use half the pizza dough, refrigerate the remaining half to use in the next few days or freeze for future use.) On a lightly floured surface roll each half out into a circle 10-12" in diameter. Place the crust on a pizza pan which has been coated with a nonstick vegetable spray and top with sauce and toppings of choice.

Servings: 1

Yield: 2 12" crusts

Raspberry Cheesecake Cookie Pizza

3/4	cup	Butter or margarine	8	oz	Cream cheese, softened
3/4	cup	Sugar	1		Egg
1		Egg yolk	1	Tbs	Sugar
1	tsp	Vanilla	1/3	cup	Seedless raspberry preserves
1 1/2	cup	All-purpose flour	1/4	cup	Sliced almonds, toasted

Procedure

- 1 Beat the butter or margarine in a large mixing bowl with an electric mixer on medium to high speed for 30 seconds. Add the 3/4 cup sugar and beat till combined. Beat in egg yolk and vanilla till combined. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour with a wooden spoon. Spread dough in a lightly greased 12- or 13-inch pizza pan. Bake in a ~F oven about 25 minutes or till golden. Meanwhile, beat together cream cheese, 1 egg, and the 1 tablespoon sugar till smooth. Spread over hot crust to within 1/2 inch of the edge. Dollop reserve on top. With a knife, carefully swirl preserve to marble. Sprinkle with almond. Bake 5 to 10 minutes more or till filling is set. Cool in pan on a wire rack. Cut in wedges. Store in refrigerator. Makes 12 to 16 servings

Servings: 16

Recipe Type

Cookies

Rice Crust For Pizza

3	cup	Cooked Brown Rice	1	cup	Grated Mozzarella Cheese
2		Eggs; beaten			

Procedure

- 1 Mix the rice with eggs and cheese. Press into 10" pizza pan. Bake for 20 minutes at 450*. Put on sauce and toppings of your choice; bake 10 minutes longer. PROTEIN: 45.4 grams; CALORIES: 1066

Rich Egg Pizza Dough

4	Tbs	Sweet butter, cut into 4 pieces	1	package	Active dry yeast
2	Tbs	Sugar	4 1/2 To 5	cups	all purpose white flour
1/4	cup	Instant nonfat dry milk powder	1	tsp	Salt
3/4	cup	Water	3		Extra large eggs, beaten

Procedure

- 1 "For an elegant change of pace, this rich brioche-like dough makes a thick, utterly delicious pizza crust. French Provencale pizza or pissaladiere fillings are exceptionally good on it. Its most spectacular presentation though, comes in the form of torta rustica with its majestic crown of dough leaves and multilayered colorful filling. This dough is characteristically soft. Work it only until it no longer sticks to your fingers. For an extra golden, shiny finish, brush a thin coating of egg white glaze (1 egg white beaten with a Tbsp of water) over the top of the dough."
- 2 Put the butter, sugar, dry milk powder, and water in a small saucepan. Stir briefly to dissolve the solids and heat the mixture over medium heat until bubbles begin to appear around the sides of the pan. Remove from the heat and pour the mixture into a large mixing bowl.
- 3 When the liquid mixture no longer feels too hot to the touch(no more than 130 degrees)sprinkle the yeast over it and stir with a fork until the yeast dissolves.
- 4 Stir in 2 cups of the flour, the salt, and eggs with a wooden spoon.
- 5 Add about a cup of flour 1/2 cup at a time, stirring until the dough forms a soft, sticky mass and comes away from the sides of the bowl.
- 6 Dust your hands and the work surface liberally with some of the remaining flour. Remove the dough from the bowl and knead in the remaining flour a bit at a time, until the dough is smooth and elastic and no longer sticks to your hands. don't try to push all of the flour into the dough. You not need it all.
- 7 Roll the dough around in an oiled bowl, cover the bowl tightly with plastic wrap, and let it rise in a warm, draft-free place until it has doubled in bulk (about 1 hour).

- 8 Punch the dough down, knead it briefly, and return it to the bowl. Recover with plastic wrap and let it double again before using (This dough must go through 2 risings.)
- 9 After the dough has doubled in bulk a second time, it is ready to be rolled or pressed into shape. Note: For thicker crust, let the dough rise in a prepared pizza pan for 30 minutes before baking. This dough should not be baked at temperatures above "400 degrees" or it will burn.

Servings: 6

Ricotta and Tomato Pizzas

Dough:			Topping:		
1	cup	warm water (about 110 degrees F)	4		medium ripe yellow or red tomatoes (about 2 pounds)
3	Tbs	extra-virgin olive oil, plus additional as needed	3		cloves garlic
2	tsp	sugar (1/4 ounce)	2	Tbs	extra-virgin olive oil, plus more for brushing
2 1/4	tsp	active dry yeast (1/4 ounce package)	2	tsp	kosher salt
2 1/2	cups	all-purpose flour, plus additional for kneading (11 3/8 ounces)	2	cups	Freshly ground black pepper
1/2	cup	white or yellow cornmeal, plus additional for forming (2 3/8 ounces)	5 to 6		fresh ricotta cheese, at room temperature
1 1/2	tsp	kosher salt (1/8 ounce)			sprigs fresh basil, oregano or parsley or a mix, leaves stripped and torn

Procedure

- 1 To make the dough: Stir the water, oil, and sugar in a liquid measuring cup until the sugar dissolves. Sprinkle the yeast over the surface over the liquid and set aside without stirring until foamy, about 5 minutes.
- 2 Whisk flour, cornmeal, and salt in a large bowl, make a well in the center, and add yeast mixture. With a wooden spoon or your hand, gradually stir flour into liquid to make a rough dough. Pull dough together into a ball. Turn onto a work surface dusted with flour. Knead until dough is smooth and elastic, about 5 to 6 minutes, using a little flour if necessary to keep it from sticking. Shape dough into a ball.
- 3 Brush a large bowl with oil and turn dough around in bowl to coat lightly. Cover the bowl tightly with plastic wrap, trace a circle the size of the dough

Rock Springs Sweet Onion Pizza

on the plastic, and note the time -- let rise until doubled in size, about 1 hour. Turn dough onto a work surface; knead briefly to release excess air, re-shape into a ball and return to the bowl. Cover, and let rise until soft and puffy, about 45 minutes.

- 4 Meanwhile prepare your topping: Grate the tomatoes on the large holes of a box grater into a large bowl. If very juicy, drain lightly in a strainer. Sprinkle the garlic with the salt and mash and smear the garlic into a paste with the side of a chef's knife. Add to the drained tomatoes. Whisk in the olive oil and season with the salt and pepper to taste.
- 5 Preheat oven to 425 degrees F.
- 6 Divide dough in half. Form dough into rounds (see How-to pictures). Press dough into cornmeal, flipping to dust both sides. Hold dough up like a steering wheel and rotate and stretch it to make a thin disk. Lightly brush a pizza screen or crisper with oil and place round on top. Spread half the tomato over the top and bake until crust is golden and crisp, about 15 minutes. Remove pizza from the oven and drop spoonfuls of ricotta on top. Scatter the fresh herbs and serve. Repeat with remaining pizza.

Servings: 1

Yield: 2 (12-inch) pizzas

Preparation Time: 25 minutes

Cooking Time: 15 minutes

Total Time: 100 minutes

Recipe Type

Baking, Bread, Pizza

Rock Springs Sweet Onion Pizza

			1		sm Green pepper, sliced 1/4 inch wide
1	cup	Yellow cornmeal			
1 1/3	cup	Cold water, divided into two 2/3 cups of water	1	Tbs	Each dried basil and oregano
			1/4	tsp	Black pepper
1/4	cup	Plus 2 tablespoons grated Parmesan cheese	2/3	cup	Cooked and drained dark red kidney beans
2	Tbs	Olive oil	2	cup	Shredded mozzarella cheese (8 ounces)
3		md Size sweet onions, thinly sliced	1	cup	Pizza sauce
2		Cloves garlic, minced			

Procedure

- 1 Method:
- 2 Heat oven to 375
- 3 In small bowl mix cornmeal with 2/3 cup cold water. In a small saucepan bring the remaining 2/3 cup of water to a boil. Gradually add the cornmeal mixture to the boiling water. Lower heat and whisk constantly with a fork until thick. Remove from heat and stir in 2 tablespoons of Parmesan cheese.
- 4 When cool enough to handle, wet hands and cornmeal mixture evenly into a 12 inch pizza pan or lightly greased baking sheet.
- 5 Bake cornmeal crust, uncovered for 15 minutes or until it is just golden.
- 6 Meanwhile, in a skillet over medium-low heat, heat olive oil; add onion, garlic and green peppers. Cook uncovered for three minutes.
- 7 Add basil, oregano, and black pepper. Stir, reduce heat to low, and cook, covered, for five minutes. Stir in the beans and set aside.
- 8 Remove the crust from the oven, sprinkle with half of the mozzarella cheese and half of the remaining Parmesan cheese. Spoon the bean mixture on top. Pour the pizza sauce evenly over it and scatter the remaining cheese on top.
- 9 Bake uncovered for 10-15 minutes or until cheese is melted.
- 10 Cut into wedges and serve.
- 11

Servings: 6

Rocky Road Pizza

3/4	cup	Butter or margarine	1 1/4	cup	Semisweet chocolate pieces
3/4	cup	Brown sugar, packed			
1		Egg yolk	1 1/2	cup	Tiny marshmallows
1	tsp	Vanilla	1/2	cup	Peanuts, chopped
1 1/2	cup	All-purpose flour	1/2	tsp	Shortening

Procedure

- 1 Beat the butter or margarine in a large mixing bowl with an electric mixer on medium to high speed for 30 seconds. Add brown sugar and beat till combined. Beat in egg yolk and vanilla till combined. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour with a wooden spoon. Spread dough in a lightly greased 12-inch pizza pan. Bake in a 350~F oven about 25 minutes or till golden. Sprinkle hot crust with 1 cup of the chocolate pieces. Let stand 1 to 2 minutes to soften. Spread chocolate over crust. Sprinkle with marshmallows and nuts. Bake 3 minutes more or till

's Pizza ABM

marshmallows are puffed. Cool in pan on a wire rack. Melt the remaining 1/4 cup chocolate pieces and shortening in a small saucepan over low heat, stirring constantly. Drizzle over cooled pizza. Cut into wedges. Makes 12 to 16 servings.

Servings: 16

Recipe Type

Cookies

's Pizza ABM

1	cup	Water; plus	1	cup	Whole-Wheat Flour
1/3	cup	Water; (only if needed)	2	cup	Flour
3	Tbs	Olive Oil	1	Tbs	Yeast
1 1/2	tsp	Salt	1	cup	Pizza Sauce
3	Tbs	Cornmeal	1	cup	Mozzarella Cheese; grated

Procedure

- 1 Place all dough ingredients in the machine and program for dough and first rise. At the end of final cycle remove the dough to a lightly oiled work space, cover it with a clean towel, and let rest 10 minutes. Preheat oven to 475F. Roll the dough out to 14" circle on pan or pizza peel. Spread the sauce in a thin layer over the dough. Sprinkle on the cheese. Slide into oven and bake for 15 to 17 minutes.

Servings: 8

Salsa Pizza with Black Bean Crust ABM

2/3	cup	Water	1 1/2	tsp	Salt
1	Tbs	Honey	3	cup	Flour
1		Egg	1 1/2	tsp	Salt
1/4	cup	Oil	3	cup	Flour
1	cup	Refried Beans	1/2	cup	Cornmeal
2	tsp	Chili Powder	1	Tbs	Yeast

Procedure

- 1 ---TOPPING--- c Salsa c Cheddar and Monterey -Cheese; shredded
- 2 Place all dough ingredients in machine and program for knead and first rise. Press start. The dough will be quite moist but should form a ball. At the end of the final cycle, punch down the dough and place it on a lightly floured

Sarah's Pizza Crust

work surface to rest for 5 minutes. Preheat the oven to 475F. On a lightly floured surface, roll the dough out to a 17 x 11" rectangle or fit it to your jellyroll pan. Lightly oil the pan and place the dough into the pan, stretching it to the edges. Spread the dough with the salsa and sprinkle with the cheese. Place the pizza in a warm place to rise for 30 minutes, then bake it for 17 to 20 minutes.

Servings: 8

Sarah's Pizza Crust

1 Tbs	Yeast	Whole wheat, corn _flour_,
1 Tbs	Sugar	And oat or rye flours,
1 cup	Warm (105 - 110 degrees)	Depending upon the
	Water	Mood/likes of the person
3 cup	Flour (we use a blend of	Doing the making)
	High-protein unbleached,	

Procedure

- 1 Here is our pizza dough recipe. It is quick and easy (about the same as your dough takes to defrost, I would think). Note that we don't use oil or salt in it. Dissolve yeast and sugar in water. Stir in flour /2 cup at a time. Knead 10 mins or so. Rise. Punch down, rest 10 mins. into lightly oiled pizza pan. Finish as usual.

Servings: 1

Saucy Beef Taco Pizza

2 lb	Ground Beef Round	1 cup	Shredded Monterey Jack Cheese
1	Med. Onion, Chopped		
16 oz	Taco Sauce, Mild or Hot	1/2 cup	Shredded Cheddar Cheese
4 oz	(1 cn) Mild Green Chilies	1	x Sliced Olives (Optional)
	*	1	x Sliced Mushrooms (Optional)
1/2 cup	Sliced Ripe Olives		
8 oz	(1 cn) Refrigerated Rolls	1 cup	Shredded Lettuce
	**	1	Med. Avocado
1 1/2 cup	Crushed Corn Chips	1	Med Tomato, Diced
1 cup	Dairy Sour Cream		

Procedure

- 1 Chilies should be chopped mild green chilies and be drained. ** Rolls should be Refrigerated Crescent Rolls. *** Avocado should be peeled and sliced. Brown ground beef and onion in large frying-pan or Dutch oven. Pour off drippings. Add 1 cup taco sauce, green chilies and olives. Separate crescent rolls into 8 triangles and press into greased 9 to -inch pie pan to form crust. Sprinkle 1 c crushed corn chips evenly over dough. Spread beef mixture evenly over chips, spread with sour cream. Cover with shredded Monterey cheese, then shredded Cheddar Cheese. Sprinkle with remaining 1/2 cup crushed chips. Garnish with sliced olives and mushrooms, if desired. Bake in a moderate oven (375 degrees F.) for 20 to 25 minutes or until crust is golden. Cut into wedges and serve with lettuce, avocado, tomato and remaining taco sauce. NOTE: Pastry for single-crust pie be substituted for crescent rolls.

Servings: 4

Sausage & Pepper Pizza

	Dough for one 12-inch pizza, made in a bread machine	1/4 lb	Salt and freshly ground pepper, to taste
	Cornmeal for dusting		spicy Italian sausage, removed from
	Extra-virgin olive oil for brushing		casing and crumbled into small pieces
6	plum tomatoes, peeled, seeded and diced, or 1/4 cup tomato sauce	1	red bell pepper, seeded and cut into 1/4-inch-thick slices
1/3 lb	mozzarella cheese, thinly sliced	1 Tbs	chopped fresh oregano

Procedure

- 1 Place a cast-iron pizza pan in an oven and preheat to 450°F.
- 2 Roll out the dough into a 12-inch round. Lightly dust a pizza peel with cornmeal and lay the dough on top. Lightly brush the dough with olive oil and spread the tomatoes evenly on top, leaving a 1/2-inch border. Lay the cheese evenly over the tomatoes. Season with salt and pepper. Distribute the sausage and bell pepper evenly over the cheese. Sprinkle with half of the oregano and season with salt and pepper.
- 3 Carefully slide the pizza onto the preheated pizza pan. Bake until the bottom of the crust is golden and the cheese is bubbly, about 15 minutes. Remove the pan from the oven and sprinkle the pizza with the remaining oregano. Let

Seafood Pizza Primavera

cool for 5 minutes, then cut the pizza into slices and serve immediately.

Serves 2.

Servings: 2

Cooking Time: 900 minutes

Recipe Type

Baking, Bread, Pizza

Seafood Pizza Primavera

2	package Refrigerated crescent rolls (8 oz ea)	1/4 lb	Imitation crab blend, flaked OR
1	cn BORDEN or MEADOW GOLD Sour Cream (8 oz)	1	cn HARRIS or ORLEANS Crab Meat, drained (6 oz)
1/2 cup	BENNET's Chili, Cocktail or Hot Seafood Sauce	1 cup	Chopped broccoli
1/4 lb	Peeled cooked small shrimp OR	1/2 cup	Sliced green onions
		1/2 cup	Chopped green bell pepper
		1/2 cup	Chopped red bell pepper
1	cn ORLEANS Shrimp, drained and soaked as label directs (4 1/3 oz)		

Procedure

- 1 Preheat oven to 400°F. Unroll crescent roll dough; press on bottom of x10" baking sheet, pressing perforations together. Bake 10 minutes or until golden. Cool. Combine sour cream and sauce; spread over crust. Top with remaining ingredients. Chill. Cut into squares to serve. Refrigerate leftovers. Makes 1 15x10" pie.

Servings: 1

Semolina Pizza Crusts

1	package Active dry yeast; 2- 1/2 t.	1 3/4 cup	All-purpose flour
		1 tsp	Salt
1/2 tsp	Sugar		Cooking spray; olive oil is
1 cup	Semolina flour		

Procedure

- 1 Place 1 cup of warm (110 to 115 degrees) water in a small mixing bowl, and sprinkle in the yeast and sugar; stir to combine. Set the mixture aside for 5

Shrimp-and-leek Pizza

minutes, or until foamy. In the large mixing bowl of an electric mixer fitted with a dough hook, combine the flours, salt, and yeast mixture, and mix until the dough is relatively smooth. Lightly flour a flat surface. Remove the dough from the bowl, place on the surface, and knead by and for 10 minutes. If the dough is too wet, add small amounts of flour; if too dry, add drops of water. The dough should be smooth and elastic. Very lightly spray a large bowl with olive oil cooking spray. Place the dough in the bowl, and turn it to coat it with oil; cover with plastic wrap and set aside in a warm place to rise for 45 minutes, or until doubled in bulk. Preheat the oven to 450 degrees. Lightly spray or wipe individual pizza pans or large baking sheets. Punch down the dough, transfer it to a lightly floured surface, and knead for 2 minutes. Let the dough rest for 20 minutes. On a floured surface, flatten it into four 10" discs, using your fingertips. Place on a pizza pan. Top with sauce and toppings and bake for 15 to 20 minutes, or until crisp. Makes 4 crusts, about 8 slices each. Per slice: 47 calories, g fat.

- 2 Notes: I used the bread machine for this dough with no problems. Next time, I think I would make this recipe into 3 pizzas as the crust was pretty thin (but extremely delicious).

Servings: 32

Shrimp-and-leek Pizza

3	Tbs	Olive oil			Dough for:
1	cup	Chopped leeks (white and green parts)	2		:9-in pizzas
		Salt & freshly ground pepper	2		Ripe plum tomatoes
			1/4	lb	Thinly sliced and seeded
4	oz	Goat cheese			Fresh med-sized shrimp
1		Garlic clove; minced			peeled and deveined
1 1/2	Tbs	Assorted minced fresh herbs (parsley, chives, thyme, oregano, basil, etc.)			

Procedure

- 1 PREHEAT OVEN TO 450F. Using 1 tablespoon of the oil, saute the leeks over high heat for 1 minute. Salt and pepper lightly. Blend the goat cheese, garlic and 1 tablespoon of the herbs together with a fork. Brush the rolled-out pizza dough with 1 tablespoon of the olive oil. Spread the leeks over the dough. Sprinkle with the goat cheese and top with a layer of tomato slices.

Sicilian Pizza Dough

Bake pizza for 8 minutes. Add the shrimps to the pizza and continue baking the final 7-to-8 minutes. To serve: dribble with remaining olive oil.

2 Makes 2 9-Inch Pizzas

Servings: 2

Sicilian Pizza Dough

1	package	Dry yeast	2	Tbs	Non-fat dry milk powder
3	cup	All purpose flour	1	Tbs	Butter; at room temperature
1	Tbs	Sugar			
1	tsp	Kosher salt	1 1/4	cup	Warm water

Procedure

- 1 Place all ingredients into breadmaker in the order listed. Allow breadmaker to knead and let rise slightly before removing, approximately 20 to 25 minutes. don't forget to remove the dough before the bake cycle starts. NOTE: I use the DAK Autobakery on the white bread setting to make this dough. I then remove the dough and place it on a lightly floured cutting board and cover with a clean moist towel to rise an additional 30 minutes or so before forming to the pizza tray.

Servings: 1

Yield: 1 Pizza

Sicilian-Style Pizza Dough

1 1/2	cup	Warm tap water (110 to 115 degrees)	1/2	cup	Olive oil
			1	tsp	Salt
1		package Active dry yeast			
4 1/2	To 5	cups flour			

Procedure

- 1 Pour the water into a medium-sized mixing bowl and sprinkle in the yeast. Stir gently with a fork until the yeast has dissolved and the liquid turns light beige in color.
- 2 Add 2 cups of the flour, the olive oil, and the salt. Mix thoroughly with a wooden spoon. Add a third cup of flour to the bowl and mix well. After the third cup of flour has been mixed in, the dough should start coming away from the sides of the bowl and should begin to form a soft, sticky mass.

Smoked Salmon And Brie Pizza

- 3 Measure out the fourth cup of flour. Sprinkle some over the work surface and flour your hands generously. Remove all of the dough from the bowl and begin to work the mass by kneading the additional flour in a bit at a time.
- 4 To knead the dough, use the heel of your hands to push the dough across the floured work surface in one sweep. Clench the dough in your fist and twist and fold it over. Use the dough scraper to help gather the wet dough that sticks to the work surface into a ball while kneading. Repeat this action over and over again, adding only as much flour as it takes to keep the dough from sticking to your hands. Work quickly and don't be delicate. Slap and push the dough around to develop its gluten and to facilitate its rolling out. (Kneading pizza dough is a great way to relieve pent-up aggression!)
- 5 When the dough no longer feels sticky, push the heel of your hand down into it and hold it there for 10 seconds. This will test its readiness; if your hand comes up clean, the dough is done. If it sticks, a bit more kneading will be necessary. Once the dough is no longer sticky, do not overwork it by adding more flour. Continue kneading only until the dough is smooth and elastic (it should spring back when pressed) and no lines of raw white flour show. The whole process should take 5 to 10 minutes.
- 6 Lightly oil a 2 quart bowl with vegetable oil. Roll the ball of dough around in the bowl to coat it with a thin film of oil. Tightly seal the bowl with plastic wrap to trap in the moisture and heat from the yeast's carbon dioxide gases. This will help the dough rise faster.
- 7 Place the bowl in a warm, draft-free place. Let the dough rise for 30 to 45 minutes.
- 8 Once the dough has doubled in bulk, punch it down by pushing your fist into it. All of the gases will quickly escape, and the dough will collapse. Remove the dough from the bowl and knead it again for about 1 minute.
- 9 The dough is now ready to be patted and rolled into pizza, or to undergo additional rising.
- 10 To raise dough a second time, add a bit more oil to the bowl and repeat the procedure indicated for the first rising. Then the dough is ready to be shaped.

Servings: 6

Smoked Salmon And Brie Pizza

PIE: (makes 2 pies)		TOPPING: (for one pie)	
4 1/4 cup	Flour	1 lb	Brie, rind discarded, cut
1 1/2 cup	Water, lukewarm (105 to 115 Degrees Fahrenheit)	12 oz	Into small pieces Smoked salmon, cut into Small pieces

Sophia 's Pizza

- | | | | | | |
|---|---------|------------------|-----|-----|------------------------------|
| 1 | package | Active dry yeast | 1 | sm | Onion, red, very thinly |
| 1 | tsp | Salt | | | Sliced, separated into rings |
| 1 | tsp | Sugar | 1/4 | cup | Olive oil, extra virgin |
| 2 | Tbs | Olive oil | | | |

Procedure

- 1 Put flour into a large bowl and make a deep well in the middle. Pour warm water into the well, mix in the yeast, using a bit of flour in the mix. Add the sugar, salt, and flour to the well, let stand for 10 minutes until mixture bubbles. Slowly stir all of the flour into the yeast mixture. When it gets too thick to handle place it on a board and knead it until elastic. Form a ball, place into a greased bowl, then turn it over so the top of the ball is greased. Cover with a towel and let rise in a warm and draft free place for an hour or until double in bulk. Preheat oven to 450 degrees. Punch down dough and divide in half. Refrigerate one half for later. (Allow extra time to rise). Roll the other half into a circle about 15 inches across. Place on a 14 inch greased pizza pan, roll edges to form a rim.
- 2 Transfer the pie a pizza pan. Bake the pizza until the crust begins to brown, about 6 minutes. Remove from oven and cover with cheese, leaving 1/2 inch border around the edges. Arrange the salmon and onion on top and drizzle evenly with olive oil. Return to the oven and bake until the crust is golden brown and puffy, the cheese begins to melt and the salmon is heated thru, about 4 minutes. Remove from oven to a cutting tray or board and lightly brush the crust with olive oil. Garnish with dill. Slice and serve immediately.

Servings: 1

Yield: 2 Pies

Sophia 's Pizza

Olive or vegetable oil

- | | | | |
|-----|---------|-------------------|-----------------------------------|
| 1 | package | Roll or pizza mix | Your favorite toppings and spices |
| 1/2 | cup | Yellow corn meal | |

Procedure

- 1 Follow the directions on the box of any packaged roll or pizza mix. When the dough has risen, knead into it as much yellow corn meal as it will take. Grease your pizza pan, cookie sheet, or large pie pan with olive or vegetable oil. Roll out the dough to 1/4~ thickness and press into the pan. Pour more oil on the top and spread it over the surface of the dough. Then add the goodies to your own taste: Anchovies, Cheese, Sliced Ripe Olives, Tomato sauce, Pizza sauce, sliced Sausages, Mushrooms & season with your favorite spices:

Sourdough Pizza Bread

Marjoram, Rosemary, Thyme, or even Oregano. Bake 15-20 minutes in a hot oven (425~). Cut into wedges and let your guests eat with their fingers. The world and your tastes will give you your ideas, but I think you will be happy with my one secret: Yellow corn meal in the dough.

Servings: 1

Sourdough Pizza Bread

1/2 cup	Milk; PLUS	1/2 tsp	Dried basil; crumbled
2 Tbs	Milk	1/2 tsp	Dried oregano; crumbled
1 cup	Sourdough starter	3 Tbs	Grated Parmesan cheese
2 Tbs	Sugar	1/4 cup	Pepporoni; finely minced
1 tsp	Salt	3 cup	Flour
1	Egg; beaten	1 1/2 tsp	Yeast
2 Tbs	Butter; melted		

Procedure

- 1 A very unique bread, guaranteed to garner many compliments:
- 2 Combine all ingredients in bread machine.
- 3 For Sanyo/Seiko machine, use following proportions: 6 Tb plus 2 tsp milk 2/3 cup sourdough starter 1 Tb plus tsp sugar 1 egg yolk, beaten 1/2 tsp salt 1 Tb plus tsp melted butter 1/4 tsp plus a generous pinch of basil, crumbled 1/4 tsp plus a generous pinch of oregano, crumbled 2 Tb grated Parmesan cheese 2 Tb plus 2 tsp finely minced pepperoni 2 cups flour 1 tsp yeast

Servings: 1

Yield: 1 Pizza

Sourdough Pizza Bread Abm

1/2 Tbs	Yeast	1/2 tsp	Oregano leaves; crumbled
3 cup	Flour	1 3/4 cup	Sourdough starter
1 Tbs	Sugar	1	Eggs
1/2 Tbs	Salt	2 Tbs	Oil
3 Tbs	Cheese, Parmesan, grated	1/4 cup	Pepperoni; finely minced
1/2 tsp	Basil leaves; crumbled		

Procedure

- 1 A very unique bread, guaranteed to garner many compliments.
- 2 Combine all ingredients in bread machine.

Yield: 1 Large loaf

Sourdough Pizza Crust

1 1/2	packages dry yeast	1	Tbs	salt
2	cups water	1/2	cup	prepared sourdough starter
1	tsp sugar	6 1/2	cups	flour

Procedure

- 1 In a large bowl, dissolve yeast in water with sugar. Let stand until foam appears.
- 2 Add salt, sourdough starter and flour. Mix approximately 5-10 minutes in mixer with dough hook or knead until a soft silky dough is produced. Let stand 5-10 minutes.
- 3 Divide into five equal parts. Wrap each individual piece in plastic and freeze or refrigerate at least overnight.
- 4 Thaw dough at room temperature. DO NOT KNEAD. Sprinkle with flour and stretch or roll to desired size.

Servings: 20

Yield: five 8 to 10 inch pizza crusts

Recipe Type

Bread

Sourdough Pizza Shells

1	cup	Sourdough Starter	1	tsp	Salt
1	Tbs	Shortening, Melted	1	cup	Flour

Procedure

- 1 Mix ingredients, working in the flour until you have a soft dough. Roll out into a flat shape. Dash oil over a dough sheet and place dough on it. Bake about 5 minutes. It doesn't take long, so watch carefully. Have pizza sauce and topping ready and make pizza as usual. Then bake as usual.

Servings: 4

Spa Pizzas

3	Tbs	Olive Oil	1/2	cup	Diced Red Pepper
1/2	cup	Minced Onions	4		8-Inch Flour OR 6-Inch Corn

			Spaghetti Pizza
1	cup	Tomato Sauce	Tortillas
1/2	tsp	Oregano	1/2 cup Black Olives
1/4	tsp	Italian Seasoning	1 cup Grated Mozzarella Cheese
3/4	cup	Sliced Mushrooms	1/2 cup Diced Green Pepper
1/2		md Zucchini, Thnly Sliced	

Procedure

- Heat 2 T. Oil in Heavy Medium Saucepan Over Medium Heat. Add Onions & Cook Until Golden, Stirring Occasionally, About 5 Min. Stir in Tomato Sauce, Garlic, Oregano & Italian Seasoning. Simmer Until Thickened, About Five Minutes. Heat Remaining 1 T. Oil in Skillet Over Medium Heat. Add Mushrooms & Zucchini & Cook Until Tender, Stirring Occasionally, About five Min. Set Aside. Preheat Oven To 350. Place Tortillas On Baking Sheet & Bake Until Crisp, About 4 Min. Spread About 1/4 C. Sauce Over Each. Sprinkle Each With 1/4 C. Cheese. Top Pizzas With Mushrooms, Zucchini, Peppers & Olives. Bake Until Cheese Melts, About 5 Min. Serve.

Servings: 4

Spaghetti Pizza

1 7 oz	uncooked spaghetti	1 15 oz	tomato sauce
1/2 cup	Skim milk	1 tsp	Italian seasoning
1	Egg	2 cup	Mushrooms
1/2 lb	Ground beef	2 cup	Mozzarella cheese
1	lg Onion		Vegetable cooking spray
1	md Green pepper		

Procedure

- Prepare spaghetti as directed and drain. Blend milk and egg and add spaghetti and toss to coat. Spray 15 x 18 inch pan with cooking spray. Spread spaghetti mixture in pan. Brown beef, onion pepper and drain. Add sauce and seasoning. Simmer 5 minutes. Spread over spaghetti. Top with mushrooms and mozzarella cheese.

Servings: 1

Speedy Smoked Chicken Mexican Pizza

1	(12-inch) prepared pizza crust	1/2 cup	shredded Monterey cheese
1 cup	salsa prima roasted garlic	1/2 cup	shredded cheddar cheese
8 oz	smoked chicken, shredded	1/2 tsp	red pepper flakes

Procedure

- 1 Preheat oven to 400°F.
- 2 Spread salsa evenly over pizza crust. Sprinkle chicken over salsa.
- 3 Top pizza with Monterey cheese and cheddar cheese. Sprinkle with red pepper flakes.
- 4 Bake for 13 to 15 minutes or until cheese is melted and golden brown.

Servings: 6

Preparation Time: 5 minutes

Cooking Time: 15 minutes

Total Time: 0 minutes

Recipe Type

Main Dish, Poultry

Spinach Pizza

CRUST:			Topping:		
4 1/4	cup	Flour	1	bn	Spinach, rinsed, stemmed
1 1/2	cup	Water, lukewarm (105 to 115 Degrees Fahrenheit)	3	cup	Mushrooms, sliced
		package Active dry yeast	2	Tbs	Fresh garlic, minced
1			1	tsp	Dried basil, or 1/4 cup Fresh minced
1	tsp	Salt	1	Tbs	Olive oil
1	tsp	Sugar	1	cup	Mozzarella, grated
2	Tbs	Olive oil	1/2	cup	Tomato sauce

Procedure

- 1 Put flour into a large bowl and make a deep well in the middle. Pour warm water into the well, mix in the yeast, using a bit of flour in the mix. Add the sugar, salt, and flour to the well, let stand for 10 minutes until mixture bubbles. Slowly stir all of the flour into the yeast mixture. When it gets too thick to handle place it on a board and knead it until elastic. Form a ball, place into a greased bowl, then turn it over so the top of the ball is greased. Cover with a towel and let rise in a warm and draft free place for an hour or until double in bulk. Preheat oven to 450 degrees. Punch down dough and divide in half. Refrigerate one half for later. (Allow extra time to rise). Roll the other half into a circle about 15 inches across. Place on a 14 inch greased pizza pan, roll edges to form a rim.

Strawberry Pizza

- 2 Spread the olive oil and tomato sauce on the pizza pie, top with shredded mozzarella. Steam the spinach leaves for a few minutes. Toss spinach with mushrooms, garlic, basil, and olive oil. Spread veggies on pizza crust. Bake for 20 to 25 minutes until edges are brown and cheese is bubbly. Cut each pie into 6 wedges.

Servings: 1

Yield: 2 Pies

Strawberry Pizza

CRUST

- | | | |
|-----------|---------|---------------------|
| | 1/4 cup | Brown sugar |
| 1 1/2 cup | | All-purpose flour |
| | 1/2 cup | Chopped pecans |
| 1 cup | | Butter or margarine |

Procedure

- 1 ---FILLING--- pk (8 oz) cream cheese /4 c Confectioners' sugar Container (8 oz) whipped -topping
- 2 ---TOPPING--- pk (3 oz) strawberry gelatin /2 c Sugar ds Salt c Water or strawberry juices, -divided tb Cornstarch c Sliced strawberries
- 3 To make crust, mix all ingredients to form dough. Spread in pizza pan. Bake at 400 degrees for 15 minutes.
- 4 For filling, mix cream cheese and confectioners' sugar; fold in whipped topping. Spread over cooled crust.
- 5 To make topping, combine gelatin, sugar, salt and 1/2 cup water or strawberry juice. Dissolve cornstarch in remaining water; stir into gelatin mixture. Cook over medium heat until thickened. Stir in strawberries to coat all slices; cool. Spread on top of filling.
- 6 Chill pizza.
- 7 re-

Servings: 12

Tangy Seafood Pizza

- | | | |
|---------|-------|--------------------------------|
| | 1 cup | Sargento Fancy Supreme |
| 10 oz | | Pkg refrigerated pizza crust |
| | | Shredded Mozzarella Cheese |
| 1/3 cup | | Tangy steak sauce |
| | 1 | sm Vidalia or othe sweet onion |
| 3 Tbs | | Chutney; chopped |
| | | Thinly sliced |
| 2 tsp | | Lime juice |
| 1 Tbs | 1 | sm Green pepper; cut into thin |
| | | Prepared horseradish |

					Tex-Mex Pizza
1	lb	Medium-size fresh shrimp			Strips
		Cooked; peeled; cut in half	1/2	cup	Sargento Fancy Supreme
		Lengthwise			Shredded Parmesan Cheese

Procedure

- 1 Unroll pizza dough and press onto bottom and up sides of 12-inch pizza pan. Prebake according to package directions; set aside.
- 2 Combine steak sauce and next 3 ingredients; spread over pizza crust. Arrange shrimp over sauce; sprinkle with mozzarella cheese. Arrange onion and green pepper over mozzarella cheese. Sprinkle with Parmesan cheese. Bake at 450 degrees for 8 to 10 minutes or until thoroughly heated.

Servings: 1
Yield: one 12-inch pizza

Tex-Mex Pizza

1	(12-inch) pizza dough	2	cup	Cheddar cheese, shredded
2	lg Tomatoes, diced	2	Tbs	Grated parmesan cheese
1	Tbs Chopped jalapeno pepper	1		Avocado, chopped
4	Green onions, chopped	1/2	cup	Sour cream
2	Cloves garlic, minced	1/4	cup	Chopped parsley

Procedure

- 1 Spoon tomatoes over pizza dough, leaving a 1/2" border. Top with jalapenos, garlic and onion. Sprinkle with cheeses and season with salt and pepper to taste. Bake in 500 degree oven for 10 to 14 min. until bottom of crust is golden brown. Top with avocado, a dollop of sour cream and parsley. Pass extra sour cream.

Servings: 6
The 30-minute Pizza

	THE DOUGH	1	cup	Hot water (120F-to-130F)
1	package Fast-rising dry yeast	1/2	tsp	Salt
3	cup All-purpose white flour (bread or high-gluten flour is not right for this recipe)			

Procedure

- 1 -TOPPING COMPONENTS- /2 c Mozzarella -(or other melting cheese), - thinly sliced - or cut into 1-inch cubes c Tomato sauce; -=OR=- /2 lb -Fresh tomatoes - seeded, drained - and roughly chopped Garlic cloves (optional) - peeled and minced /2 ts Dried oregano; -=OR=- -Fresh basil leaves, - shredded Freshly ground black pepper tb Olive oil
- 2 Believe it or not, this pizza is ready in half an hour.
- 3 PREHEAT OVEN TO 500F.
- 4 (Mixing and kneading: 1 1/2 minutes.)
- 5 Place the yeast and 1 cup of the flour in the bowl of a food processor and pulse once using the metal knife or the plastic dough blade. With the machine running, pour in the hot water (make certain it's hot when you use it). As soon as it's in, turn the machine off; add the salt and remaining 2 cups of flour. Next, pulse until the dough begins to hold together; then let the machine run continuously until a ball of dough forms.
- 6 (Assembly: 5 minutes.)
- 7 Lightly oil the pan with vegetable oil and dust with coarsely ground yellow cornmeal. Press the dough out into an 8-inch circle with your fingertips and then roll or stretch it out into a 15-or-18-inch pizza shell. Fit the shell onto prepared pan. Sprinkle desired toppings over dough, and finish with a drizzling of olive oil. Bake 15 minutes or until the crust is golden and the topping is bubbly. For a well-done crust bake 5 minutes longer.
- 8 Makes 1 Pizza

Servings: 1

Three-Pepper Pizza

		Dough for one 12-inch pizza (see related recipe at right)			slices
		Cornmeal for dusting		1/2	orange bell pepper, cut into 1/4-inch-thick
1 to 2	Tbs	extra-virgin olive oil		1/2	slices
6		plum tomatoes, peeled, seeded and			red bell pepper, cut into 1/4-inch-thick
		diced, or 1/4 cup tomato sauce	1/4	lb	slices
1/3	lb	mozzarella cheese, thinly sliced			Italian sausage, cut into 1/4-inch-thick
		Salt and freshly ground	1	Tbs	slices
					chopped fresh oregano

pepper, to taste
1/2 yellow bell pepper, cut
into 1/4-inch-thick

Procedure

- 1 Place a cast-iron pizza pan in an oven and preheat to 450°F.
- 2 Roll out the dough into a 12-inch round. Lightly dust a bakers peel with cornmeal and lay the dough on top. Lightly brush the dough with the olive oil and spread the tomatoes evenly on top, leaving a 1D2-inch border. Lay the cheese slices evenly over the tomatoes. Season with salt and pepper. Scatter the bell peppers and sausage evenly over the cheese. Sprinkle with half of the oregano and season with salt and pepper.
- 3 Carefully slide the pizza onto the preheated pizza pan. Bake until the bottom of the crust is golden and the cheese is bubbly, about 15 minutes. Remove the pan from the oven and sprinkle the pizza with the remaining oregano. Let cool for 5 minutes, then cut into slices and serve.

Servings: 2

Recipe Type

Baking, Bread, Pizza

Tofu Pizza

3	Pita Breads, Split Into Six Rounds	1	lb	Tofu, Pressed
		1/2	lb	Fresh Mushrooms Sliced
1 1/2	cup Tomato & Garlic Sauce, Drained	1/2	cup	Chopped Green Pepper
		1 1/2	Tbs	Grated Parmesan

Procedure

- 1 Preheat Oven To 375 F.
- 2 Place Pita Bread Rounds On Cookie Sheet & Spread With Tomato & Garlic Sauce. Crumble Tofu Over Each Pizza Crust. Top With Green Pepper & Mushrooms. Sprinkle With Cheese. Bake 15 Min. (Fat 6.6. Chol. 1.0.)

Servings: 6

Tomato-and-onion Pizza

1	lb	Plum tomatoes	1/2	cup	Dry white wine
1	tsp	Oregano	1	tsp	Rosemary
2	Tbs	Olive oil	1	Tbs	Olive puree

- 1 lb Onions; sliced
- 1 Garlic clove; minced

- 2 Tomato-Basil Pizza
- Pizza Crusts

Procedure

- 1 **PREHEAT OVEN TO 375F.** Wash tomatoes and cut off the stem ends. Cut into 1/3-inch lengthwise slices. Heat oil in a non-stick saute pan and saute the onions over medium-high heat for about 5 minutes. Add the garlic, white wine and rosemary and reduce heat to medium; cover and cook about 10 minutes or till liquid is mostly absorbed. Stir in the olive puree. Spread the onion-olive mixture over the pizza. Place the tomato slices on top and brush with remaining olive oil. Sprinkle with oregano and bake.
- 2 Makes 2 Pizzas

Servings: 2

Tomato-Basil Pizza

- | | | |
|--|---|---|
| Dough for one 12-inch pizza, made in a bread machine (see related recipe at right) | | or 1/4 cup tomato sauce |
| Cornmeal for dusting | | 1/3 lb mozzarella cheese, thinly sliced |
| Extra-virgin olive oil for brushing | 8 | Salt and freshly ground pepper, to taste |
| 6 plum tomatoes, peeled, seeded and diced, | | fresh basil leaves, torn into 1/2-inch pieces |

Procedure

- 1 Place a cast-iron pizza pan in an oven and preheat to 450°F.
- 2 Roll out the dough into a 12-inch round. Lightly dust a baking peel with cornmeal and lay the dough on top. Lightly brush the dough with olive oil and spread the tomatoes evenly on top, leaving a 1/2-inch border. Lay the cheese slices evenly over the tomatoes. Season with salt and pepper.
- 3 Carefully slide the pizza onto the preheated pizza pan. Bake until the bottom of the crust is golden and the cheese is bubbly, about 15 minutes. Remove the pan from the oven and sprinkle the pizza with the basil. Let cool for 5 minutes before serving.

Servings: 2

Cooking Time: 15 minutes

Recipe Type

Baking, Bread, Pizza

Traditional Pizza Dough

2 3/4 cup	Bread flour	1 tsp	Sugar
1 tsp	Salt	3/4 cup	Warm water (about)
1 tsp	Active dried yeast	1 Tbs	Olive oil

Procedure

- In a small bowl, combine yeast, sugar and 1/4 cup water; leave until frothy. Add yeast liquid to flour with remaining water and oil. Mix to a soft dough; knead on a floured surface 10 minutes until smooth. Place in a greased bowl; cover with plastic wrap. Let rise in a warm place 45 minutes or until doubled in size. Punch down dough and knead briefly. Oil an 12-inch pizza pan. Place dough in center of pan; press out to edges with you knuckles. Pinch up edges to make a rim. Use as directed in recipe. **VARIATIONS:** If perferred, bake in a 14" x " jellyroll pan, or as 4 individual pizzas. **Herb or Nut Pizza Dough:** Knead 2 tablespoons chopped fresh herbs (or 1 tablespoon dried herbs) into the dough. If preferred, knead 1 ounce chopped walnuts into the dough. **Whole-Wheat Pizza Dough:** Use 2-1/4 cups whole-wheat flour and 1/4 cup wheat germ. Add extra water as required to form a soft dough. **Cornmeal Pizza Dough:** Use 2-1/1 cups bread flour and 1/3 cup cornmeal.

Servings: 1

Tricolor Pizza

3 Tbs	Olive Oil	1/2 cup	Olive Paste
1	lg Red Onion; thinly sliced	6 oz	Goat Cheese; crumbled
1	lg Red Bell Pepper; thinly sliced	1/4 cup	Fresh Oregano; chopped
		1/4 cup	Pine Nuts; lightly toasted
1	14" Round unbaked Pizza Dough		

Procedure

- Heat the olive oil in a heavy skillet over medium heat. Add the onions and peppers and saute, stirring frequently, until beginning to brown, about 8 minutes. (Can be prepared up to 4 hours ahead. Let onion mixture stand at room temperature.)
- Preheat oven to 450F. Lightly coat a baking pan with vegetable cooking spray, then sprinkle a bit of cornmeal, if desired. Place the pizza round on the

Triple Cheese Pizza

prepared pan. Spread with the olive paste, then top with the onion mixture. Sprinkle with the crumbled goat cheese and bake until the cheese softens, about 10 minutes. Remove from oven, sprinkle with the oregano and pine nuts and return to the oven for another 5 minutes, or until the crust is golden brown.

3

Servings: 4

Triple Cheese Pizza

- | | | | |
|-------|---|-----|-------------------------------|
| 1 | 14" Round unbaked Pizza Dough | 2 | tsp Dried Oregano; crumbled |
| | | 1/2 | cup Mozzarella Cheese; grated |
| 1/2 | cup Pesto Sauce | 1/4 | cup Parmesan Cheese; grated |
| 1 1/2 | cup Fontina Cheese; grated | | Fresh Basil Leaves |
| 8 | Plum Tomatoes; seeded and thinly sliced | | |

Procedure

- 1 Preheat oven to 450F. Lightly coat a baking pan with vegetable cooking spray, then sprinkle with a bit of cornmeal, if desired. Place the pizza round on the prepared pan. Spread pesto over the top, then sprinkle evenly with the Fontina cheese. Arrange tomato slices on top and season with pepper. Sprinkle oregano over the surface, then Mozzarella and Parmesan cheeses. Bake until the crust is golden brown and the topping is golden and bubbly, about 15 minutes. Garnish with basil leaves and serve.
- 2 If using a baked shell instead of fresh dough, increase oven temperature to 500F, decrease baking time to 10 minutes.

3

Servings: 4

Tuna Pizza W/dough

- | | | | |
|-----|---------------------|-----|---|
| | Pizza dough: | 1/2 | cup Mushrooms; sliced (i use Canned but fresh is probably better) |
| 3/4 | cup Water | | |
| 2 | Tbs Water | 1/2 | cup Onion; finely chopped |
| 2 | Tbs Olive oil | 1 | cl Garlic; minced |
| 1 | tsp Dried rosemary | 2 | Tbs Olive oil |
| 1 | tsp Dried oregano | 1 | cn Tomato soup; (10 oz) |
| 3/4 | tsp Salt | 1 | cn Tuna in water; (7 oz) |
| 2 | tsp Sugar | | |

			Turkey Club Pizza
2 1/2	cup	Flour	1 tsp Oregano
2	tsp	Yeast	Chili powder to taste

Procedure

- 1 mvinqvistmta.ca (Mindy) Prepare the crust according to your machine's instructions for dough. When dough is finished, spread onto greased pizza pan. Add toppings. Cook , 15-17 min.
- 2 Topping: Heat olive oil in pan and saute onion, mushroom and garlic until tender, but not brown. Add tuna, tomato soup and seasonings. Let cool slightly before spreading onto pizza dough.
- 3 This tastes better, I find, topped with cheddar cheese rather than mozzarella.
- 4 Now don't squinch up your noses and say "ewwww" until you try it!

Servings: 1

Turkey Club Pizza

1 10	oz	tube pillsbury pizza	1/2	Tbs	Basil
		Crust	4	oz	Deli turkey meat or
2	tsp	Sesame seeds	2	cups	chopped cooked turkey
1/4	cup	Mayonnaise	6		Slices bacon cooked
1	tsp	Lemon zest	1		sm Tomato thin sliced
1	cup	Shredded cheese	1/2	cup	Shredded swiss cheese

Procedure

- 1 Unroll pizza crust on pizza or cookie sheet. Sprinkle with sesame seeds. Bake for 10 minutes at 425. Now you can freeze the crust well wrapped for up to 1 month. Tape freezer bags containing turkey, cheese and bacon to top of frozen crust.
- 2 To serve: Thaw at room temperature. Mix o and lemon zest. Spread over crust. Top with remaining ingredients in order listed and bake for 7-9 minutes.

Servings: 6

Two Pizza Crusts Made In Bread Maker

5 1/2	oz	WATER (165 ML)	1	tsp	SALT
1 1/2	cup	BREAD FLOUR	1	Tbs	BUTTER
1	Tbs	NONFAT DRY MILK POWDER	1 1/2	tsp	DRY YEAST

Procedure

- 1 Remove dough from the bread case and place in greased bowl. Cover with wrap and let it sit for 20 to 30 minutes. Cut into 2 portion in a round shape; cover and rest the dough for about 15 minutes. Flatten dough into a circle, spread it onto a pie plate and prick with a fork. Glaze with pizza sauce and sprinkle onion, green pepper, mushrooms, cheese, or what is desired. Bake in 400 degree oven for to 20 minutes until crust is golden brown.

Servings: 10

Vegetable Pizza

- | | | | |
|---------|--|---------|--|
| 1 | cn Refrigerated crescent dinner rolls (8 oz) | 3/4 cup | Chopped red pepper |
| | | 3/4 cup | Chopped radishes |
| 1 | package PHILADELPHIA BRAND Cream Cheese, softened (8 oz) | 1/2 cup | Sliced pitted ripe olives |
| | | 2 Tbs | Sliced green onions |
| 1/2 cup | MIRACLE WHIP or MIRACLE WHIP LIGHT Dressing | 1/2 cup | Natural Shredded Sharp Cheddar Cheese (2 oz) |
| 1/2 tsp | Italian seasoning | | |

Procedure

- 1 Heat oven to 375°F. Unroll dough into 2 rectangles. Press onto bottom and 1/4" up sides of 13x9" baking pan to form crust. Bake 10 minutes; cool. Mix cream cheese, dressing and seasoning until well blended. Spread over crust. Top with remaining ingredients. Refrigerate. Cut into squares.
- 2 PREP TIME: 20 minutes plus refrigerating.

Servings: 24

Vegetarian-Stuffed Pizza

- | | | FILLING | |
|-----------|------------------------|-----------|---------------------|
| 1 1/2 cup | WARM WATER | 2 1/2 cup | SHREDDED MOZZARELLA |
| 2 tsp | VEGETABLE OR OLIVE OIL | 1 cup | BROCCOLI FLORETS |
| 1 Tbs | SALT | 1 cup | CAULIFLOWER FLORETS |
| 1 Tbs | SUGAR | 1/2 Tbs | OREGANO |
| 1 cup | WHOLE WHEAT FLOUR | | |
| 2 1/2 cup | BREAD FLOUR | | |
| 1 | package YEAST: 2 1/2 | | |

TSP

Procedure

- 1 Preheat oven to 375 degrees. Sprinkle a greased 12 inch pizza pan with 1 tbs. Cornmeal. Roll 2/3 dough into 14 inch circle and place on 12 inch pan. Mix together filling ingredients and spoon over dough leaving a 2 inch border. Roll remaining dough into a inch circle and place on top. Fold edges over and crimp sealed shut. Slit top with fork or sharp knife in 4 or 5 places. Brush with beaten egg or pizza sauce and bake for 25-35 minutes or until tip is golden. If you did not bake the pizza sauce on the pizza, warm it and pour over baked pizza when serving.

Servings: 1

Yield: 1 Pizza

Servings: 1

Yield: 1 Info

White Pizza

- | | | | |
|-----|----------------------------|-----|--------------------------------|
| 1 | lg Italian bread shell | 2 | cup Shredded mozzarella cheese |
| 2 | cup Mushroom slices | 1/2 | tsp Italian seasonings |
| 1/4 | cup Butter, melted | 1/4 | tsp Garlic powder |
| 1 | Tbs Grated parmesan cheese | 1/4 | tsp Onion powder |

Procedure

- 1 Preheat oven to 375F. Place bread shell on an ungreased 12 inch pizza pan. In a medium sized bowl, toss the mushrooms with the butter. Arrange the mushrooms over the shell, then sprinkle with parmesan cheese and mozzarella cheese, the italian seasoning, garlic and onion powders. Bake for 15-20 minutes.

Servings: 1

White Pizza - Authentic Italian

- | | | | |
|-------|-----------------------------|---|-------------------------------|
| | ----; pizza dough | 1 | Tbs Olive oil |
| 4 3/4 | cup White flour | | ----; topping |
| 2 | cup Warm water; 105 degrees | | Olive oil |
| 3 | tsp Dry yeast | | Coarse kosher salt (sea salt) |
| 1 | tsp Salt | | Dried rosemary |

Procedure

- 1 Dissolve yeast in the warm water. Add yeast/water mixture to 3 cups of the flour. Mix, adding regular salt and olive oil a little at a time. Add the rest of the flour bit by bit until the dough "feels right".
- 2 Turn dough onto a floured board and knead; adding more flour if necessary to keep the dough from sticking to your fingers. Put the dough in a greased bowl and rotate to distribute the grease all over the dough. Let rise until about double in size (approx. 2 hours).
- 3 Remove the dough, punch down and roll out on the floured board to a thickness of 3/8 to 1/2 inch (make it any shape you desire). Put dough in a pan or cookie sheet. With a pastry brush, paint liberally with additional olive oil. Use your thumb and 2 fingers to make dimples over the entire surface. Sprinkle the Kosher sea salt and rosemary over the surface of the dough. Let rise a little more.
- 4 Bake at 375 degrees F for about 25 minutes. When done, paint liberally again with olive oil.
- 5 Makes 1 white pizza.

Servings: 1

White Pizza with Clams & Pancetta

1/4 cup	olive oil	2	tsp	finely chopped fresh flat-leaf parsley
4	garlic cloves, thinly sliced			
3 Tbs	semolina flour	8	oz	fresh mozzarella, sliced 1/4 inch thick
1/2 tsp	salt			
1/4 tsp	freshly ground pepper	4	oz	pancetta, cooked and broken into pieces
1	batch thin-crust pizza dough			
1 tsp	finely chopped fresh rosemary	2 to 2 1/2	lb	littleneck or steamer clams, shucked, drained and roughly chopped

Procedure

- 1 Prepare a grill for indirect grilling over medium-high heat. Preheat a grill-top pizza stone for at least 30 minutes, until the thermometer on the stone registers 500°F.
- 2 In a small fry pan over medium-low heat, warm the olive oil. Add the garlic and cook until it just begins to sizzle, 2 to 3 minutes. Transfer the garlic oil to a bowl.

White Pizza3

- 3 In a small bowl, combine the semolina flour, salt and pepper. Dust a pizza peel with 1 to 2 Tbs. of the semolina mixture. Using your hands, stretch out half of the pizza dough into a 10- to 12-inch round and lay the dough on the peel. Spread 1 to 2 Tbs. of the garlic oil over the dough, leaving a 1/2-inch border. Sprinkle with half of the rosemary, parsley, cheese, pancetta and clams.
- 4 Carefully slide the pizza onto the preheated pizza stone, cover the grill and cook for 5 to 7 minutes. Uncover the grill and turn the pizza 180 degrees. Cover the grill and continue cooking until the crust is golden, 5 to 7 minutes more. Using the pizza peel, transfer the pizza to a cutting board and cover with aluminum foil. Repeat to make the second pizza. Cut the pizzas into slices and serve immediately.

Servings: 4

Recipe Type

Baking, Bread, Pizza

White Pizza3

1	Ig Italian bread shell	2	cup Shredded mozzarella cheese
2	cup Mushroom slices	1/2	tsp Italian seasonings
1/4	cup Butter, melted	1/4	tsp Garlic powder
1	Tbs Grated parmesan cheese	1/4	tsp Onion powder

Procedure

- 1 Preheat oven to 375F. Place bread shell on an ungreased 12 inch pizza pan. In a medium sized bowl, toss the mushrooms with the butter. Arrange the mushrooms over the shell, then sprinkle with parmesan cheese and mozzarella cheese, the italian seasoning, garlic and onion powders. Bake for 15-20 minutes.

Servings: 1

Whole Wheat Pizza Crust

1 1/2	cup Warm water	1	cup White all-purpose flour
2	Tbs Veg. oil		(enough to make a satiny
3	Tbs Honey		Dough)
1	Tbs Salt	1	tsp Yeast
2 1/2	cup Whole wheat flour		Cornmeal for shaping surface
2	Tbs Gluten flour (opt.)		

Procedure

- 1 Whole wheat pizza **WHOLE WHEAT PIZZA CRUST** Dissolve yeast in water. Add oil, honey, salt, and 1 cup whole wheat flour, and mix well. Cover and set in warm place until light and bubbly. Add remaining wheat flour and as much white flour as the dough wants. Knead for 10 minutes or more. Grease top of dough, put in oiled bowl, cover, let rise 35-45 minutes. After 1st rise, punch down, knead briefly, allow it to rest about 10 minutes -- it down occasionally. Heat pizza stone in 400F oven. On a cornmeal-covered board (lots of cornmeal), roll, pound, and push dough into a circle. Take out stone, slide dough onto it, top with sauce and pizza ingredients. Cook pizza 10 to 15 mins.

Servings: 1

Whole Wheat Pizza Crust Abm

1/2 Tbs Yeast	1 Tbs Olive oil
2 cup Flour, whole wheat	1 Tbs Honey
1 cup Flour	1 cup Water; warm
1/4 tsp Salt	1 tsp Corn meal

Procedure

- 1 Dissolve honey and yeast in 1 c warm water in large bowl; let stand 5 minutes. Stir in 1-3/4 c wheat flour, flour, salt, and olive oil to form soft dough. Turn dough out onto lightly floured surface. Knead until smooth and elastic, about 5 minutes. Add enough remaining flour, 1 T at a time, to prevent dough from sticking to hands. Place dough in a bowl coated with cooking spray, turning to coat top. Cover and let rise in a warm draft-free place 1 hour, or until doubled in size. Punch dough down and divide in half.
- 2 ABM directions: bring all ingredients to room temp and place in machine. Select dough cycle and press Start. When machine is finished, divide dough in half.
- 3 (Note: each half be dusted with flour, wrapped in plastic wrap, and frozen in zip-top plastic bag for up to 1 month. Thaw in refrigerator overnight, bring to room temp before shaping.)
- 4 Roll each half into a 12" circle on lightly floured surface. Place dough on 12" pizza pans or baking sheets coated with cooking spray and each sprinkled with 1/2 T cornmeal. Crimp edges of dough with fingers to form a rim. Cover and let rise in warm draft-free place for 30 minutes. Top and bake according to recipe directions. Makes 2 12" pizza crusts.

Servings: 1

Yield: 2 Pizzas

Whole wheat pizza dough

2	cup	White flour (app)		Set for 10 min:
1 3/4	cup	Whole wheat flour	1	tsp Sugar
1/4	cup	White flour	1/2	cup Lukewarm water
1	tsp	Salt	1	Package yeast
1 1/2	cup	Water		
2	Tbs	Salad oil		

Procedure

- 1 Set yeast in 1 ts sugar and 1/2 c lukewarm water for 10 min. Heat 1 /2 c of water and 2 tbsp salad oil until warm; stir in yeast. Mix whole wheat flour, first amount of white flour, and salt in bowl. Stir in yeast mixture. Knead for 5 minutes with the extra white flour. Place in greased bowl and let rise for 45 minutes (covered). Divide in two and roll out. Add toppings and bake at 450 F for 20 min.

Zucchini Crust Pizza

3 1/2	cup	Zucchini; coarsely grated	2	Tbs	Fresh basil; (2 to 3) minced or
		Salt			1 tsp dried basil
1/3	cup	Flour			Salt and pepper
3		Eggs; lightly beaten			Spaghetti sauce
2/3	cup	Parmesan cheese; grated			Your own toppings: peppers,
					onions,
					Mushrooms, anchovies

Procedure

- 1 Place zucchini in bowl and lightly salt. Let sit for 15 minutes and squeeze out all the water that is rendered. Roll in a towel and twist again. This is to remove all possible water. Mix with rest of ingredients in a bowl. Spread on a well-oiled baking pan and bake in a 350F oven until top is dry and lightly browned (20 minutes). Brush a little oil on surface and broil a few minutes--but don't burn. Spread with spaghetti sauce, 1 cup mozzarella, and any toppings. You , of coarse use your favorite cheeses. Return to oven and bake at F until done. About another 20 minutes.
- 2 I also just recently read that the smaller zucchini have the sweeter, better flavor.

Servings: 1

Index**A**

A Trio Of Pizzas Abm.....	1
Acapulco Chicken Pizza.....	1
Aladdin's Pizza.....	2
Almond Fruit Pizza Squares	2
Apple & Spice Pizza Cookies	3
Apple Pie Pizza.....	4
Apple Pizza Dessert	4
Arugula and Prosciutto Pizza.....	5
Asparagus, Goat Cheese & Prosciutto Pizza.....	6
Athenian Pizza	6

B

Baked Pizza Sandwich	7
Banana Split Brownie Pizza.....	7
Basic Garlic Thin Crust Pizza Dough.....	8
Basic Pizza Crust	9
Basic Pizza Dough	11
Basic Pizza Dough - Julia Child..	12
Basic Pizza Dough Recipe	12
Basic Pizza Dough, Weight Watchers.....	13
Bengal Pizza	13
Bill's Pizza Crust.....	14
Black Pepper-Lard Pizza Dough..	15
Blueberry Dessert Pizza.....	16
Blueberry Tortilla Pizza.....	16
Boboli Pizza with Garlic, Peppers and Goat Cheese.....	17
Boboli Type Pizza Crust.....	18
Boiled Beef Pizzaiola	18
Brady Bunch Party Pizza	18
Bread-Machine Pizza Dough	19
Breakfast Pizza.....	19
Brie Pizza with Almond Topping	20
Brownie Pizza	21

C

Campers Pizza Pie.....	21
Candy Shop Pizza	21

Cheese Bread Pizzas	22
Cheese Pizza.....	23
Cheeseburger Pizza.....	25
Cheesy Pepper and Mushroom Pizza.....	25
Cherry Cheese Pizza	26
Cherry Cookie Pizza	26
Cherry Peanut Pizzaz	27
Chicago Deep Dish Pizza Dough	28
Chicago Style Pizza	28
Chicago-Style Deep-Dish Pizza..	29
Chicken and Bell Pepper Pizza with Barbecue Sauce.....	30
Chili Pepper Pizza.....	31
Chinese Pizza.....	31
Chipotle Pizza.....	32
Chocolate Chip and Dried Fruit Pizza.....	33
Chocolate Pizza	33
Chunky Pizza Soup	34
Cliff's Pizza Topping.....	34
Coconut-Chocolate Cookie Pizza	35
Cream Cheese Chocolate Chip Pizza (Soft).....	35
Crock Pot Pizza.....	36
Crockpot Pizza.....	36
Crockpot Pizza #2.....	37
Crusty Pizza Dough	37

D

Deep Dish Pizza.....	38
Deep-Dish Pizza No. 1	38

E

Easy No-Time Pizza Crust	39
Easy Pizza	39
English Muffin Pizza.....	40
Excellent Pizza Crust	40

F

Fast & Fit Sunny Pizza Pie.....	41
Flavored Pizza Doughs.....	41

Fococcia Bread/pizza Dough	42
Four Seasons Pizza.....	43
Fresh Fruit Pizza Cookie	44
Fresh Mushroom and Pepper Pizza	45
Frozen Bread Dough Pizza	45
Fruit Pizza Fijian Style	46
Fruiteroni Pizza.....	46

G

Garbanzo Pizza	47
Garden Eggplant Pizza	47
Gelatin Pizza	48
Goat Cheese-and-walnut Pizza	49
Topping	49
Grilled Asparagus and Prosciutto Pizza.....	49
Grilled Garden Pizza	50
Grilled Margherita Pizza.....	51
Grilled Pizza Sandwiches (Sandwich Machine).....	51

H

Hamburger Pizza.....	52
Heirloom Tomato and Basil Pizza	52
Herb Pizza Dough	53
Herbed Chevre, Fontina and Prosciutto Pizza.....	54
Herbed Pizzas with Prosciutto, Basil and Goat Cheese.....	54
Homemade Low-Fat Pizza.....	56
Hot Pizza Bread	56

I

Idiot Bread Pizza.....	57
Impossible Hamburger Pizza	57
Impossible Pizza Pie.....	58
Its-Not-Really-A-Pizza Pizza.....	58

J

Jeff's Favorite Pizza Sauce.....	59
Jeff's Pizza Sauce	60

Index

K

Kohl's Pizza Crust.....	60
Kohl's Pizza Sauce	61

L

Late Summer Pizza	62
Light Wheat Pizza Dough	62
Low Fat Pizza Dough.....	63

M

Make Ahead Rolled Up Pizzas ...	63
Mama Lorraine's Pizza Dough....	64
Mama Mia Pizza Dough.....	64
Marty's Pizza Dough	65
Marty's Pizza Sauce	65
Maui Chocolate Pizza	66
Mexicali Pizza	66
Mexican Pizza With Salsa.....	67
Mini Oreo Magical Pizza.....	67
Mini Pizza	68
Mint Pizza Dough and Shrimp Topping	68
Mystic Pizza ABM.....	70

O

Olive-and-anchovy Pizza Sauce..	70
Onion Confit Pizza (Pissaladière)	70

P

Parmesan Thin Crust Pizza Dough <st>	72
Peanut Butter Pizza Cookies.....	72
Pecan-Praline Cookie Pizza.....	73
Pepperoni English Muffin Pizzas	74
Pepperoni Pizza Bread ABM.....	75
Pepperoni Pizza Soup.....	75
Pepperoni-Pizza Sourdough Bread	76
Peppy Pizza Pie.....	76
Pesto Pizza.....	77
Pie Plate Potato Pizza.....	77
Pineapple Cream Cheese Pizza...	78
Pita Pesto Pizzas	78

Pita Pizzas.....	79
Pizza.....	79
Pizza Bread a la Winnie.....	80
Pizza Bm Crust	80
Pizza Bread.....	81
Pizza Bread #2	81
Pizza Bread #3	82
Pizza Bread Appetizers *.....	82
Pizza By The Foot.....	83
Pizza Crockpot	83
Pizza Crust.....	84
Pizza Crust #2	84
Pizza Crust #3	85
Pizza Crusts	85
Pizza Cups	86
Pizza Dough.....	86
Pizza Dough - Roman Focaccia ..	87
Pizza Dough Abm	88
Pizza Dough Technique.....	88
Pizza Dough, Basic Deep	89
Pizza Dough, Silver Palate.....	90
Pizza ginger (bw)	91
Pizza Hamburger.....	91
Pizza Horns.....	92
Pizza Hut Pizza Crust	92
Pizza Margherita	93
Pizza on Rye	94
Pizza on the Grill - Pizza Dough.	94
Pizza Pleasure Bread for Abm	95
Pizza Pleasure Bread For Bread Machine	96
Pizza Pot Pies.....	96
Pizza Potatoes	97
Pizza Rolls.....	98
Pizza Rustica ABM	98
Pizza Soup	99
Pizza Stew	100
Pizza Sticks.....	100
Pizza Turkey Triangles.....	100
Pizza Via Veneto.....	101
Pizza with Bacon and Tomatoes	102

Index

Pizza with Caramelized Fennel, Onion, and Olives	103
Pizza with Onion, Prosciutto and Mozzarella (Pizza di Cipolle, Prosciutto e Mozzarella).....	104
Pizza with Sauteéd Radicchio...	105
Pizza with shrimp.....	106
Pizza2.....	106
Pizzaburgers	107
Polenta Pizza (Opt. Lacto).....	107
Pop-up Pizza.....	107

Q

Quick and Crunchy Pizza Dough	108
Quick and Easy Herbed Pizza Crust	108

R

Raspberry Cheesecake Cookie Pizza.....	109
Rice Crust For Pizza	109
Rich Egg Pizza Dough	110
Ricotta and Tomato Pizzas	111
Rock Springs Sweet Onion Pizza	112
Rocky Road Pizza.....	113

,

's Pizza ABM.....	114
-------------------	-----

S

Salsa Pizza with Black Bean Crust ABM	114
Sarah's Pizza Crust.....	115
Saucy Beef Taco Pizza.....	115
Sausage & Pepper Pizza.....	116
Seafood Pizza Primavera.....	117
Semolina Pizza Crusts.....	117
Shrimp-and-leek Pizza	118
Sicilian Pizza Dough	119
Sicilian-Style Pizza Dough.....	119

Smoked Salmon And Brie Pizza	120
Sophia 's Pizza	121
Sourdough Pizza Bread	122
Sourdough Pizza Bread Abm.....	122
Sourdough Pizza Crust	123
Sourdough Pizza Shells	123
Spa Pizzas.....	123
Spaghetti Pizza.....	124
Speedy Smoked Chicken Mexican Pizza.....	124
Spinach Pizza.....	125
Strawberry Pizza	126

T

Tangy Seafood Pizza.....	126
Tex-Mex Pizza.....	127
The 30-minute Pizza.....	127
Three-Pepper Pizza	128
Tofu Pizza.....	129
Tomato-and-onion Pizza.....	129
Tomato-Basil Pizza	130
Traditional Pizza Dough.....	131

Index

Tricolor Pizza	131
Triple Cheese Pizza.....	132
Tuna Pizza W/dough	132
Turkey Club Pizza.....	133
Two Pizza Crusts Made In Bread Maker	133

V

Vegetable Pizza	134
Vegetarian-Stuffed Pizza.....	134

W

White Pizza.....	135
White Pizza - Authentic Italian.	135
White Pizza with Clams & Pancetta	136
White Pizza3.....	137
Whole Wheat Pizza Crust.....	137
Whole Wheat Pizza Crust Abm	138
Whole wheat pizza dough	139

Z

Zucchini Crust Pizza	139
----------------------------	-----

Index